

Glenda Hyde
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A. Education and Employment

Education

Years	University	Degree	Field of Study
1974	Linfield College	BA	Home Economics/Business
1991	Central OR Comm. College	AA-equiv.	Hotel/Rest. Mgt. Certificate
2003	Eastern Oregon University	MEd	Teacher Education

Current Professional Certifications

Year	Certifying Body	Certification
2012	Oregon State University	Master Food Preserver and MFP Trainer
2012	Oregon Restaurant Ed. Foundation	Food Handler's Card

Employment Information

Years	Employer/Location	Title and Description of Duties
2006 – Present	OSU Extension/Deschutes	Instructor, Extension Family and Community Health Faculty Coordinate and administer Tri-county (Crook/Deschutes/Jefferson) assignment for Oregon Family Nutrition Program (OFNP), Nutrition Education Volunteer Program and generalist FCH activities including the food preservation public workshops and the Master Food Preserver Program. Started work as Education Program Assistant for 5 months.

2000 - 2006	N. Clackamas School Dist. Clackamas High School Sabin-Schellenberg Tech Ctr.	Program leader and teacher: Culinary Arts, Child Development; Skills USA Adviser Teach, regional teacher trainings, student catering and competitions.
1993 - 2006	Chemeketa Comm. College	Adjunct Professor, Hospitality Mgt. Offer dual credit for High School students.
1991 – 2000	Sisters High School	Program leader and teacher: Culinary Arts and Child Development, Site Council Chair (2 yrs) and member (3 yrs) Teach, regional teacher trainings, student catering and competitions.
1989-1990	OSU Extension/Deschutes	Interim Home Economics Agent (with 10% 4-H) Study Group lessons, Master Food Preserver training, community partner for improved public health; 4-H Home Ec contests and leader training.

B. Teaching, Advising and Other Assignments

1. Instructional Summary

Credit Courses

Course #	Course name	Credits	Term	Year	Students
NUTR 406	NES Internship	3	Summer	2009	1

Non-Credit Courses/Workshops

Instructional Summary Non-Credit Courses/Workshops			
Type	Number of Classes	Participants	
Nutrition Education	194	5201	
Food Preservation and Safety	263	1603	
OCHO Grant	10	432	
Staff/Volunteer Training	563	912	
Total			

Nutrition Education

The Oregon Family Nutrition Program (OFNP) provides nutrition education and related physical activity education to youth, families and adults with fun, interactive games and activities. Curriculum and activities are based on the current USDA Dietary Guidelines. The funding comes from the USDA Supplemental Nutrition Assistance Program – Nutrition Education Program (SNAP-Ed). Non-qualifying sites* were funded by other sources (FCH and community partner).

Hyde, G. (2012) Color Your Meals with Fruits & Vegetables – Pumpkin (adults and youth). Bend, OR 1 session of 90 minutes. 1.5 hours of instruction. 6 participants.

Hyde, G. (2012) Color Your Meals with Fruits & Vegetables – Breakfast (adults and youth). Bend, OR 1 session of 90 minutes. 1.5 hours of instruction. 11 participants.

Hyde, G. (2012) Food Safety/Calcium (adults and youth). Bend, OR 1 session of 90 minutes. 1.5 hours of instruction. 11 participants.

Hyde, G. (2012) Get the (Nutrition) Facts, Man! Bend, OR 1 session of 90 minutes. 1.5 hours of instruction. 11 participants.

Hyde, G. (2012) Healthy Snacks at Lynch Health Fair (families). Redmond, OR 1 session of 60 minutes. 1 hour of instruction. 136 participants.

Hyde, G. Ahern, K. (2012) Mix it Up! (adults). Redmond, OR. 2 sessions of 90 minutes. 3 hours of instruction. 22 participants.

Hyde, G. (2012) Nutrition in the Garden Kitchen (families). Bend, OR (1), Sisters, OR (2), 2 sessions of 1 hour, 2 hours of instruction, 26 participants.

Hyde, G. (2012, 2010 – 2008) Quick WIC Demo (families). Bend, OR (1), Redmond, OR (2). 3 sessions of 2 hours. 6 hours of instruction. 230 participants.

Hyde, G. (2011) Back to School Open House (family event, visit nutrition education booth for activities and handouts), Bend, OR. 1 session of 2 hours, 2 hours of instruction, 952 participants.

Hyde, G. (2011) Big Apple Food Cart – Nutrition in NY (1st graders and families school project with nutrition station), Prineville, OR. 1 session of 2 hours, 2 hours of instruction, 185 participants.

Hyde, G. (2011) Cook it Well, Cool it Soon (WIC sites) Bend, Prineville and Redmond, OR. 3 sessions of 2 hours, 6 hours of instruction, 131 participants.

Hyde, G. (2011) Let's Get Healthy Fair (nutrition education booth with activities, handouts and recipe samples), Madras, OR. 1 session of 6 hours, 6 hours of instruction, 240 participants.

Hyde, G. and K. Hiaasen (2011) National Park Extravaganza (1st graders and families school project with nutrition station), Prineville, OR. 1 session of 2 hours, 2 hours of instruction, 200 participants.

Hyde, G. (2011, 2009) Powerhouse Pumpkins (4th grade lessons at one school), Metolius, OR. 3 sessions of 45 minutes, 2.25 hours of instruction, 75 participants.

Hyde, G. (2011) Summer & Afterschool Meals Road Show – Best Practices to Boost Participation (session at conference) Madras, OR. 1 session of 1 hour, 1 hour of instruction, 45 participants.

Hyde, G. (2010) Healthy Snacks (4-H leadership session) Redmond, OR. 2 sessions of 1 hour, 2 hours of instruction, 50 participants.

Hyde, G. (2010 - 2008) Many Foods Make a Morning Meal (2nd grade lesson in 3 schools) Bend, Culver, Metolius, OR. 6 sessions of 30 minutes, 3 hours of instruction, 132 participants.

Hyde, G. (2010) Nutrition Kitchen (adult – bi-lingual) Madras, OR. 4 sessions of 1 hour, 4 hours of instruction, 122 participants.

Hyde, G. and K. Hiaasen (2010) Wild West Extravaganza (1st graders and families school project with nutrition station), Prineville, OR. 1 session of 2 hours, 2 hours of instruction, 200 participants.

Hyde, G. (2009 - 2006) Apples are Appealing (4th graders at 2 schools) Redmond and La Pine, OR. 3 sessions of 45 minutes, 2 sessions of 30 minutes, 5.5 hours of instruction, 150 total participants.

Hyde, G. (2009 - 2008) Breakfast Builds Better Brains (youth) Redmond, OR (1 - 1st graders) and Bend, OR (1 - community group). 1 session of 30 minutes, 1 session of 1 hour, 1.5 hours of instruction, 40 total participants.

Hyde, G. (2009) DHS Grocery Store Giveaway (adults) Redmond, OR. 1 session of 4 hours, 4 hours of instruction, 108 participants.

Hyde, G. (2009 - 2008) Eating Smart, Being Active series (adults) Bend, OR (1 - Family Drug Court) and Redmond, OR (1 - parenting classes). 2 series of 8 lessons (16 sessions) of 60 minutes each 16 sessions of 1 hour, 16 hours of instruction, 34 participants.

Hyde, G. (2009 - 2008) Family Night (family nutrition games, activities and recipe demonstration), Madras, OR. 2 sessions of 90 minutes each, 3 hours of instruction, 342 participants.

Hyde, G. (2009) High Speed Hand Washing (7 4th grade classes, 2 1st grade classes at 3 schools) Bend, La Pine and Redmond, OR. 6 sessions of 30 minutes and 3 sessions of 45 minutes, 7.5 hours of instruction, 250 participants.

Hyde, G. (2009) Loving Your Family/Feeding Their Future – Grains (adult lesson taught in Spanish) Redmond, OR. 1 session of 1 hour, 1 hour of instruction, 7 participants.

Hyde, G. (2009 - 2007) Nutrition Hot Topics for Teens (teens) Prineville, OR (4 groups in teen residential re-hab) and LaPine, OR. (4 middle school classes) 8 sessions of 1 hour, 8 hours of instruction, 60 participants.

Hyde, G. (2009) Nutrition in the Garden (Kid's Club members) Madras, OR. 1 session of 2 hours, 2 hours of instruction, 28 participants.

Hyde, G. (2009) What is in the Garden? (Family lessons on how to use food planted in the transition housing garden) Bend, OR. 1 session of 30 minutes, 1 session of 4 hours, 4.5 hours of instruction, 12 participants.

Hyde, G. (2008) Calcium (Foster Grandparents meeting) Bend, OR. 1 session of 1 hour, 1 hour of instruction, 20 participants.

Hyde, G. and J. Fitch (2008) Eating Well for Good Health (food pantry workers) Redmond, OR. 1 session of 3 hours, 3 hours of instruction, 18 participants.

Hyde, G. (2008) Food Pantry Demo (adult food pantry clients), Redmond, OR. 1 session of 2 hours, 2 hours of instruction, 23 participants.

Hyde, G. (2008 - 2007) Healthy Eating for Teen Parents (teen parents) Bend, OR (4) Madras, OR. (2) 6 sessions of 45 minutes, 4.5 hours of instruction, 34 participants.

Hyde, G. (2008) Loving Your Family/Feeding Their Future series (adults in Family Drug Court) Bend, OR. 4 sessions of 60 minutes each, 4 hours of instruction, 25 participants.

Hyde, G. (2008) Nutrition Fun at Collage of Culture (family nutrition games, activities and recipe samples with Crook County Extension*) Madras, OR. 1 session of 6 hours, 6 hours of instruction, 250 participants.

Hyde, G. (2008) Professor Popcorn – Milk and Protein (5 grade classes at one school), Redmond, OR. 3 sessions of 30 minutes, 1.5 hours of instruction, 76 participants.

Hyde, G. (2008) WIC poster session (adult class, some taught in Spanish) Madras, OR. 1 session of 2 hours, 2 hours of instruction, 15 participants.

Hyde, G. (2007 - 2006) Brown Bag Black Box (adults at brown bag food pantry) Redmond, OR. 3 sessions of 60 minutes, 2 hours of instruction, 196 participants.

Hyde, G. (2007) Happy Home Meals (Head Start parents) Sisters, OR. 1 session of 90 minutes, 1.5 hours of instruction, 14 participants.

Hyde, G. (2007 - 2006) How to use Nutritious WIC Foods (adults) Bend, OR (5) Madras, OR (1). 6 sessions of 45 minutes, 4.5 hours of instruction, 29 participants.

Hyde, G. (2007) Plateful of Prevention (adult sessions, pilot for Patty Case OSU Extension development grant) Madras, OR. 5 sessions of 2 hours, 10 hours of instruction, 8 participants.

Hyde, G. (2007 - 2006) Quick Healthy Meals (family) Bend, OR. 4 session of 60 minutes, 1 hour of instruction, 19 participants.

Hyde, G. (2007 - 2006) Start Smart Eating and Reading (SSER) series (youth in classroom) Metolius, OR (6) La Pine, OR (4). 10 sessions of 30 minutes, 5 hours of instruction, 202 participants.

Hyde, G. (2007 - 2006) What is in your food box? (Adult class) Prineville, OR. 2 session of 2 hours, 2 hours of instruction, 11 participants.

Hyde, G. (2006) Eat Well for Less curriculum series (senior center) LaPine (6) Madras, OR (7); Redmond, OR (6); Sisters, OR (6). 4 series of 6 or 7 lessons (25 sessions) of 60 minutes, 25 hours of instruction, 52 participants.

Hyde, G. (2006) Healthy Harvest (senior center) Bend, OR (1) Prineville, OR (1). 2 sessions of 1 hour, 2 hours of instruction, 17 participants.

Hyde, G. (2006) Pyramid Power curriculum series (middle school youth) La Pine, OR. 8 series of 5 lessons (40 sessions) of 20 minutes, 13 hours, 20 minutes of instruction, 324 participants.

Food Preservation and Safety

Food preservation and food safety has become increasingly important with increased media attention on food recalls and the public's passionate interest in the Locavore movement. Public workshop demand has made it possible for us to increase the number of sessions offered each year. The goal continues to focus on safe food handling and using safe recipes from reliable resources.

Hyde, G. and C. Nelson (2012 - 2006) Flavored Oils and Vinegars and Gift Baskets (public workshop) Redmond, OR. 4 sessions of 3 hours, 20 hours of instruction, 75 participants.

Hyde, G. (2012 - 2007) Low/No Sugar Spreads (Public Workshop) Redmond, OR. 4 sessions of 3 hours, 12 hours of instruction, 52 participants.

Hyde, G. Foster, A, Papazian, J, Green, A. Making Cheese Safely, (public workshop sponsored by Bend Parks and Rec) Bend, OR 1 session of 2 hours, 2 hours of instruction, 18 participants.

Hyde, G. (2012 - 2006) Pie Fillings (Public Workshop) Redmond, OR. 3 sessions of 3 hours, 9 hours of instruction, 20 participants.

Hyde, G. and C. Hampton (2012 - 2009) Preserve@Home (on-line class in partnership with U of Idaho) "MyComputer," OR. 1 series of 10 sessions; 3 series of 6 sessions, (28 sessions) 21 hours of Chat Session responding, 14 weeks of Forum Topic responses, 66 participants.

Hyde, G. (2012 - 2009) Preserve@Home (Hands-on lab) Redmond, OR. 4 sessions of 6 hours, 18 hours of instruction, 13 participants.

Hyde, G. (2012 - 2006) Preserving Food Safely (Master Gardener Spring Garden Seminar and Living On A Few Acres) Eagle Crest and Redmond, OR. 4 sessions of 6 hours, 24 hours of instruction, 803 participants.

Hyde, G. (2012 - 2006 to present) Pressure Canner Dial Gauge Testing (individual appointments) Redmond, OR. 182 sessions of 15 minutes, 45.5 hours of instruction, 179 participants.

Hyde, G. (2012 - 2006) Pressure Canning and Convenience Foods. (Public workshop) Redmond, OR (2); Prineville, OR (1). 3 sessions of 3 hours, 6 hours of instruction, 21 participants.

Hyde, G. and B. Koenig and B. Chandler (2012 - 2008) Pressure Canning and Fish Smoking (Public workshop) Redmond, OR. 5 sessions of 4 hours, 20 hours of instruction, 51 participants.

Hyde, G. (2012 - 2006) Salsa & Chutney. (public workshop) Redmond, OR. 8 sessions of 3 hours, 24 hours of instruction, 65 participants.

Hyde, G. (2011) Cutting chicken and turkey for mass production (Small Farms client) Redmond, OR. 1 session of 3 hours, 3 hours of instruction, 2 participants.

Hyde, G. and A. Green and M. Lowe (2011) Drying Food (public workshop) Redmond, OR. 2 sessions of 3 hours, 6 hours of instruction, 34 participants.

Hyde, G. and K. Ahern (2011) Drying Food (Living on a Few Acres (LOAFA) workshop) Redmond, OR. 1 session of 1.5 hours, 1.5 hours of instruction, 11 participants.

Hyde, G. (2011) Freezing Food (public workshop) Redmond, OR. 1 session of 3 hours, 3 hours of instruction, 10 participants.

Hyde, G. (2011) Making Cheese Safely (Pilot workshop) Redmond, OR. 1 session of 3 hours, 3 hours of instruction, 8 staff.

Hyde, G. (2011 - 2009) Salsa. (LOAFA workshop) Redmond, OR. 3 sessions of 1 hour, 3 hours of instruction, 29 participants.

Hyde, G. (2010) From Garden to the Pantry (guest speaker at annual Master Gardener meeting) Redmond, OR. 1 session of 30 minutes, .5 hour of instruction, 85 participants.

Hyde, G. (2010) Meat and Game (LOAFA Workshop) Redmond, OR. 1 session of 1 hour, 1 hour of instruction, 5 participants.

Hyde, G. (2008) Preserving Food Safely. (Local business Lunch N Learn) Eagle Crest, OR. 1 session of 1 hour, 1 hour of instruction, 23 participants.

Hyde, G. (2007) Focus on Food Safety (company safety training session) La Pine, OR. 2 sessions of 1 hour, 2 hours of instruction, 22 participants.

Hyde, G. (2006) Beginning Canning for 4-H members (4-H Youth Workshop) Redmond, OR. 1 session of 3 hours, 3 hours of instruction, 10 participants.

Hyde, G. (2006) Jams, Jellies and Syrups (Public Workshop) Redmond, OR. 1 session of 3 hours, 3 hours of instruction, 6 participants.

Hyde, G. and C. Nelson (2006) Pickles! (Public Workshop) Redmond, OR. 2 sessions of 3 hours, 6 hours of instruction, 13 participants.

OCHO Grant/ Healthy Recipe Development for Implementation in School Meals

Hyde, G. Ahern, K. McIntyre, A. Haugen, D. (2012) High School Recipe Preparation and Taste Test. (Recipe workshop and taste test). Madras, OR. 5 sessions of 75 minutes, 6.25 hours of instruction. 92 participants.

Hyde, G. (2012) New Recipe Taste Tests. (Sampling and surveys) Madras, OR (3); Metolius, OR (1); Warm Springs, OR (1). 5 sessions of 15 minutes, 1.25 hours of instruction. 340 participants.

Staff/Volunteer Training

Training and updating staff and volunteers is an on-going and regular process in a dynamic, successful team. Setting the stage for open-communications, feedback and contributions to programming adaptations helps the team be engaged in continuous improvement.

Hyde, G. (2012) Chicken Cut-up! (staff and volunteer) Redmond, OR. 1 session of 1 hour. 1 hour of instruction. 2 participants.

Hyde, G. (2012 - 2008) Cooking 101 (staff and interns) Redmond, OR. 6 sessions of 2 hours 1 session of 1 hour for 13 hours of instruction, 29 participants.

Hyde, G. (2012 - 2009) County Fair Open Class and 4-H Judge's training and certification program for Master Food Preservers (MFP volunteers) Redmond, OR. 7 sessions of 3 hours, 21 hours of instruction, 17 participants.

Hyde, G. (2012 - 2007) Curriculum Annual Updates (staff) Redmond, OR. 6 sessions of 8 days of 4 hours, 192 hours of instruction, 25 participants.

Hyde, G. (2012 - 2009) Faculty Orientation for New Site Recruitment, MOUs, Administrator Meetings, Teacher Meetings and Cost-Share (OFNP Faculty) Redmond, OR. 4 sessions of 4 hours, 16 hours of instruction, 4 participants.

Hyde, G. (2012 - 2006) Master Food Preservers (OSU Extension volunteer training) Redmond, OR. 5 series of 8 lessons (40 classes) of 6 hours, 240 hours of instruction, 23 participants, 4 courtesy trainees for other units.

Hyde, G. (2012 - 2006) Master Food Preserver Updates (volunteers) Redmond, OR. 53 sessions of 2 hours, 106 hours of instruction, 23 participants.

Hyde, G. (2012 - 2011) NEP On-line System Training – topics vary (staff) Redmond, OR. 3 sessions of 1 hour each, 3 hours of training, 15 participants, 3 from other units.

Hyde, G. and K. Ahern, J. Fitch, S. Russell (2012 - 2006) Nutrition Education Volunteer Training (OSU Extension volunteer training) Redmond, OR (12); Madras, OR (1); Prineville, OR (1); Bend, OR (1). 16 sessions of 6 hours, 96 hours of instruction, 118 participants.

Hyde, G. (2012 - 2006) Nutrition Education Volunteer Updates (nutrition education volunteers) Redmond, OR. 30 sessions of 2 hours, 60 hours of instruction, 63 participants.

Hyde, G. (2012 - 2006) OFNP Management 101 (new faculty from other units) Redmond, OR. 4 sessions of 6 hours, 24 hours of instruction, 4 participants

Hyde, G. (2012 - 2006) OFNP New Staff Basic Training (staff) Redmond, OR (21), Boardman, OR (2). 23 sessions of 16 hours over 2 weeks, 368 hours of instruction, 38 participants.

Hyde, G. (2012) Oral Culture Staff Training (staff) Redmond, OR, 1 sessions of 1 hour, 1 hour of instruction, 9 participants.

Hyde, G. (2012 - 2006) Reinforcing Nutrition Education Training (staff) Redmond, OR (7); Boardman, OR (1); Klamath Falls, OR (1 by polycom). 9 sessions of 1 hour, 9 hours of instruction, 45 participants

Hyde, G. (2012 - 2006) Safety Training (staff) Redmond, OR. 14 sessions of 30 minutes, 7 hours of instruction, 35 staff.

Hyde, G. (2012 - 2006) Safety Minutes (staff) Redmond, OR. 260 sessions of 5 minutes, 21 hours and 40 minutes of instruction, 35 staff.

Hyde, G. (2012 - 2006) School Supplies and Equipment Round-Up Training (staff) Redmond, OR. 7 sessions of 15 minutes, 1.75 hours of instruction, 35 staff.

Hyde, G. (2012 - 2007) SOARs Training and Support (staff) Redmond, OR. 7 sessions of 2 hours, 14 hours of instruction, 29 participants, 3 from other units.

Hyde, G. (2012 - 2009) Supervising EPAs (OFNP Faculty) Redmond, OR; Boardman, OR (1). 5 sessions of 2 hours, 10 hours of instruction, 5 participants.

Hyde, G. (2012) Taste Testing Training (OCHO Grant). Redmond, OR 1 session of 3 hours, 3 hours of instruction, 3 participants.

Hyde, G. (2011 - 2007) FoodPro - Nutrition Facts Label Training, Redmond, OR. 5 sessions of 1.5 hours, 7.5 hours of instruction, 13 participants.

Hyde, G. (2011 - 2007) Teacher Recruitment and Orientation Training, Redmond, OR (6); Boardman, OR (1). 7 sessions of 30 minutes, 3.5 hours of instruction, 37 participants.

Hyde, G. (2011) Unit Self-Evaluation (staff) Redmond, OR. 1 session of 2 hours, 2 hours of instruction, 15 participants.

Hyde, G. (2010) Outlook Update (staff) Redmond, OR. 1 session of 1 hour, 1 hour of instruction, 5 participants.

Hyde, G. (2008) Train the Trainer - MyPyramid Physical Activity Kit. (Elementary school PE teachers) Madras and Redmond, OR. 1 session of 30 minutes and 1 session of 60 minutes, 1.5 hours of instruction, 4 participants.

Hyde, G. (2008) Train the Trainer – Snacks. (Ready, Set, Go staff), Bend, OR. 2 sessions of 30 minutes, 1 hour of instruction, 12 participants.

Hyde, G. (2007) Build a Healthy Base Training (staff) Redmond, OR. 1 session of 2 hours, 2 hours of instruction, 8 participants.

Hyde, G. (2007) Classroom Management Training (staff) Redmond, OR. 1 session of 2 hours, 2 hours of instruction, 8 participants.

Hyde, G. (2007) Food Stamp Application Training (staff) Redmond, OR. 1 session of 1.5 hours, 1.5 hours of instruction, 10 participants.

Hyde, G. (2007) Happy Home Meals Curriculum Training (staff) Redmond, OR. 1 session of 1 hour, 1 hour of instruction, 6 participants

Hyde, G. (2007) Successful Substituting Training (staff) Redmond, OR. 1 session of 2 hours, 2 hours of instruction, 8 participants.

Curriculum Development

Hyde, G. with contributors, E. Brungardt, C. Culbertson, J. Fitch (2007) Enjoying Our Healthy Harvest (EOHH). The Oregon Family Nutrition Program works to educate and equip Oregonians to live healthy, active lives through nutrition education. Few family members know how to shop and cook from scratch in today's society. Through classes at high-need schools participants learn how to make better food choices, stretch their food dollars and to handle food safely. The curriculum, *Enjoying Our Healthy Harvest* was developed to teach proper selection, cleaning and food preparation safety of fresh produce from the farm, farmer's market or grocery store to the table for classes of mostly low-income youth. <http://extension.oregonstate.edu/deschutes/enjoying-our-healthy-harvest>

Educational Materials

Publications for County or Area Distribution

Hyde, G. et al (writer/editor) (2012) 2012 CDJ Success Stories. OSU Extension Service of Deschutes County. 11 pp. 620 distributed.

Hyde, G., E. Frank, D. Tweeten, P. Jobe, M. Cluskey (2012) Black Bean and Spinach Quesadilla recipe. OSU Extension Service of Deschutes County. 1 pp. 12 distributed.

Hyde, G. (2012) Certified Judge's List. OSU Extension Service of Deschutes County. 2 pp. 20 distributed.

Note on following *Curriculum Crosswalk - Key to State Benchmarks* and - *Daily Lesson Posters for Curriculum Activities*. Each of these documents took hours to produce. We could not copy and paste any section from grade to grade. All activities in each lesson were evaluated for the state benchmarks for each grade level. Our staff then reviewed and discussed each of the draft documents for practical implementation. The documents were then edited with their recommendations.

Hyde, G. and B. Teater (2012 - 2011) Curriculum Crosswalk Key for Oregon
Department of Education State Benchmarks for Art, Reading, Writing, Speaking & Listening, Math, Science, and Geography Linked to Curriculum Activities – Kindergarten. Kindergarten teachers and school administrators. 120 distributed. * See <http://extension.oregonstate.edu/deschutes/curriculum-crosswalk-benchmark> for all Keys.

Hyde, G. and B. Teater (2012 - 2011) Curriculum Crosswalk Key for Oregon
Department of Education State Benchmarks for Art, Reading, Writing, Speaking & Listening, Math, Science, and Geography Linked to Curriculum Activities – 1st Grade. 1st grade teachers and school administrators. 120 distributed.

Hyde, G. and B. Teater (2012 - 2011) Curriculum Crosswalk Key for Oregon
Department of Education State Benchmarks for Art, Reading, Writing, Speaking & Listening, Math, Science, and Geography Linked to Curriculum Activities – 2nd Grade. 2nd grade teachers and school administrators. 120 distributed.

Hyde, G. and B. Teater (2012 - 2011) Curriculum Crosswalk Key for Oregon
Department of Education State Benchmarks for Art, Reading, Writing, Speaking & Listening, Math, Science, and Geography Linked to Curriculum Activities – 3rd Grade. 3rd grade teachers and school administrators. 120 distributed.

Hyde, G. (2012 - 2010) Curriculum Crosswalk Key for Oregon Department of Education **State Benchmarks for Art, Reading, Writing, Speaking & Listening, Math, Science, Geography Linked to Curriculum Activities – 4th Grade**. 4th grade teachers and school administrators. 120 distributed.

Hyde, G. and B. Teater (2012 - 2011) Curriculum Crosswalk Key for Oregon
Department of Education State Benchmarks for Art, Reading, Writing, Speaking & Listening, Math, Science, and Geography Linked to Curriculum Activities – 5th Grade. 5th grade teachers and school administrators. 120 distributed.

Hyde, G. and B. Teater (2012 - 2011) Curriculum Crosswalk Key for Oregon
Department of Education State Benchmarks for Art, Reading, Writing, Speaking & Listening, Math, Science, and Geography Linked to Curriculum Activities – 6th Grade. 6th grade teachers and school administrators. 12 distributed.

Hyde, G. and B. Teater (2012 - 2011) Curriculum Crosswalk Key for Oregon Department of Education State Benchmarks for Art, Reading, Writing, Speaking & Listening, Math, Science, and Geography Linked to Curriculum Activities – 7th Grade. 7th grade teachers and school administrators. 8 distributed.

Hyde, G. and B. Teater (2012 - 2011) Curriculum Crosswalk Key for Oregon Department of Education State Benchmarks for Art, Reading, Writing, Speaking & Listening, Math, Science, and Geography Linked to Curriculum Activities – 8th Grade. 8th grade teachers and school administrators. 8 distributed.

Hyde, G. and B. Teater (2012 - 2011) Curriculum Crosswalk Daily Lesson Posters for Curriculum Activities for Art, Reading, Writing, Speaking & Listening, Math, Science, and Geography Linked to Oregon Department of Education State Benchmarks – Kindergarten. Kindergarten teachers and school administrators. 120 distributed. **See <http://extension.oregonstate.edu/deschutes/curriculum-crosswalk-activity> for all Daily Lesson Posters.

Hyde, G. and B. Teater (2012 - 2011) Curriculum Crosswalk Daily Lesson Posters for Curriculum Activities for Art, Reading, Writing, Speaking & Listening, Math, Science, and Geography Linked to Oregon Department of Education State Benchmarks – 1st Grade. 1st grade teachers and school administrators. 120 distributed.

Hyde, G. and B. Teater (2012 - 2011) Curriculum Crosswalk Daily Lesson Posters for Curriculum Activities for Art, Reading, Writing, Speaking & Listening, Math, Science, and Geography Linked to Oregon Department of Education State Benchmarks – 2nd Grade. 2nd grade teachers and school administrators. 120 distributed.

Hyde, G. and B. Teater (2012 - 2011) Curriculum Crosswalk Daily Lesson Posters for Curriculum Activities for Art, Reading, Writing, Speaking & Listening, Math, Science, and Geography Linked to Oregon Department of Education State Benchmarks – 3rd Grade. 3 grade teachers and school administrators. 120 distributed.

Hyde, G. (2012 - 2010) Curriculum Crosswalk Daily Lesson Posters for Curriculum Activities for Art, Reading, Writing, Speaking & Listening, Math, Science, Geography Linked to Oregon Department of Education State Benchmarks - 4th Grade. 4th grade teachers and school administrators. 120 distributed.

Hyde, G. and B. Teater (2012 - 2011) Curriculum Crosswalk Daily Lesson Posters for Curriculum Activities for Art, Reading, Writing, Speaking & Listening, Math, Science, and Geography Linked to Oregon Department of Education State Benchmarks – 5th Grade. 5th grade teachers and school administrators. 120 distributed.

Hyde, G. and B. Teater (2012 - 2011) Curriculum Crosswalk Daily Lesson Posters for Curriculum Activities for Art, Reading, Writing, Speaking & Listening, Math, Science, and Geography Linked to Oregon Department of Education State Benchmarks – 6th Grade. 6th grade teachers and school administrators. 12 distributed.

Hyde, G. and B. Teater (2012 - 2011) Curriculum Crosswalk Daily Lesson Posters for Curriculum Activities for Art, Reading, Writing, Speaking & Listening, Math, Science, and Geography Linked to Oregon Department of Education State Benchmarks – 7th Grade. 7th grade teachers and school administrators. 8 distributed.

Hyde, G. and B. Teater (2012 - 2011) Curriculum Crosswalk Daily Lesson Posters for Curriculum Activities for Art, Reading, Writing, Speaking & Listening, Math, Science, and Geography Linked to Oregon Department of Education State Benchmarks – 8th Grade. 8th grade teachers and school administrators. 8 distributed.

Hyde, G. (2012 - 2007 to present) Lesson Cover Sheets for each curriculum's daily lesson plan (for 12 curriculums). OSU Extension Service of Deschutes County. 12 pp. Updated when needed. 3840 distributed.

Hyde, G. (2012-revised, 2010) Making Mozzarella Cheese Safely at Home (adapted from Lisbeth Goddik's lab notes) OSU Extension Service of Deschutes County. 1 pp. 8 distributed.

Hyde, G. (2012 - 2006) Master Food Preserver Application. OSU Extension Service of Deschutes County. 4 pp. Updated annually. 45 distributed.
<http://extension.oregonstate.edu/deschutes/food-preservation>

Hyde, G. (2012 - 2006) Master Food Preserver. Tri-fold recruitment brochure. OSU Extension Service of Deschutes County. 2 pp. Updated annually. 450 distributed.
<http://extension.oregonstate.edu/deschutes/food-preservation>

Hyde, G. Ahern, K. (editors) (2012) and Hoisington, Anne. Nutrition Education Volunteer Notebook. ChooseMyPlate and 2010 Dietary guidelines training materials suggested by campus and supplemented. Revised as needed. 160 pp. 15 distributed.

Hyde, G. (2012 - 2007) OFNP Fact Sheet with photo of individual staff member (21 total staff) OSU Extension Service of Deschutes County. 1 pp. Updated annually. 3225 distributed.

Hyde, G. (2012 to 2011) OFNP Fact Sheet - Deschutes County. OSU Extension Service of Deschutes County. 1 pp. Updated annually. 36 distributed.

Hyde, G. (2012 - 2008) OSU Extension/OSU HHS Student Internship. Recruitment flyer. 1 pp. Updated annually. Distributed by email to all (CP)HHS students by group email once each year. 3200 distributed.

Hyde, G. (2012 - 2009) Preserve@Home. Tri-fold recruitment brochure. OSU Extension Service of Deschutes County. 2 pp. Updated annually. 96 distributed.
<http://extension.oregonstate.edu/deschutes/online-classes>

Hyde, G. and C. Hampton (2012 - 2009) Preserve@Home Course Syllabus. OSU Extension Service of Deschutes County. 5 pp. Updated annually. 45 distributed.
<http://extension.oregonstate.edu/deschutes/online-classes>

Hyde, G. (2012) Salmon Pockets recipe. OSU Extension Service of Deschutes County. 1 pp. 30 distributed.

Hyde, G. and R. Phillips, E. Frank, P. Jobe (2012) Sloppy Garden Joes recipe. OSU Extension Service of Deschutes County. 1 pp. 115 distributed.

Hyde, G., and J. Fitch (2012 - 2011-revised) Spotlight on Nutrition Bulletin Board Project. Promotion letter for Administrator and Teachers. OSU Extension of Deschutes County. 1 p. 1248 distributed.

Hyde, G., and J. Fitch (2012 - 2011-revised) Spotlight on Nutrition Bulletin Board Project Activity Log. OSU Extension Service of Deschutes County. 1 p. 236 distributed.

Hyde, G., D. Tweeten, P. Jobe, M. Cluskey (2012) Tortilla Soup recipe. OSU Extension Service of Deschutes County. 1 pp. 115 distributed.

Borton, B. **Hyde, G.** (2012) Yogurt Smoothie in a Bag recipe. OSU Extension Service of Deschutes County. 1 p. 911 distributed.

Borton, B. **Hyde, G.** (2012) Yogurt Smoothie in a Bag recipe - Spanish. OSU Extension Service of Deschutes County. 1 p. 911 distributed.

Hyde, G. et al (writer/editor) (2011) 2011 CDJ Success Stories. OSU Extension Service of Deschutes County. 12 pp. 620 distributed.

Hyde, G. (2011) Best Practices to Boost Participation at the USDA Summer and After-School Feeding Sites OSU Extension Service of Deschutes County. 2 pp. 45 distributed.

Hyde, G. (2011) French Toast recipe. OSU Extension Service of Deschutes County. 1 pp. 45 distributed.

Hyde, G. (2011) How to Use or Preserve Oregon Raspberries OSU Extension Service of Deschutes County. 2 pp. 30 distributed.

Hyde, G. (2011) How to Use or Preserve Oregon Strawberries OSU Extension Service of Deschutes County. 2 pp. 30 distributed.

Hyde, G. (2011 - 2008 to present) OFNP Fact Sheet - CDJ Unit with Pyramid Panther photo. OSU Extension Service of Deschutes County. 1 pp. 146 distributed.

Hyde, G. (2011) OFNP Fact Sheet – Crook County. OSU Extension Service of Deschutes County. 1 pp. 6 distributed.

Hyde, G. (2011 - 2009) OFNP Fact Sheet - Jefferson County. OSU Extension Service of Deschutes County. 1 pp. 18 distributed.

Hyde, G. (2011) Rainbow Fruit Salad recipe. OSU Extension Service of Deschutes County. 1 pp. 2318 distributed. (2012: 1200 distributed.)
http://extension.oregonstate.edu/deschutes/sites/default/files/rainbow_fruit_salad.pdf

Hyde, G. (2011) Root Veggie Stir-Fry recipe. OSU Extension Service of Deschutes County. 1 pp. 1320 distributed.

Hyde, G. (2011) Root Veggie Stir-Fry recipe, Spanish. OSU Extension Service of Deschutes County. 1 pp. 1320 distributed.

Hyde, G. (2011 - 2008) Shape Up Across Oregon. OSU Extension of Deschutes County. 1 p. 150 distributed.

Hyde, G. (2011) Thawing Food Safely (directed to Food Bank clients). OSU Extension Service of Deschutes County. 2 pp. (1 English, 1 Spanish, back-to-back) Adapted from Raab, C. Turkey Fact Sheet. (English & Spanish) 2000 distributed. (2012: 1000 distributed.)

Hyde, G. (2011 - 2007) Wish List. OSU Extension Service of Deschutes County. 2 pp. Updated annually. 15 distributed. 2350 distributed.

Hyde, G. et al (writer/editor) (2010) 2010 CDJ Success Stories. OSU Extension Service of Deschutes County. 11 pp. 643 distributed.

Hyde, G. (2010) Beaver Band Bag MyPyramid Nutrition Action Kit – Sign-up Sheet (2 versions). OSU Extension Service of Deschutes County. 1 p. 52 distributed.

Hyde, G. (2010) Corn Muffins recipe. OSU Extension Service of Deschutes County. 1 pp. 225 distributed.

Hyde, G. (2010) Corn Muffins recipe, Spanish. OSU Extension Service of Deschutes County. 1 pp. 225 distributed.

Hyde, G., N. Luff (2010) Enjoying Our Healthy Harvest (EOHH) Parent Newsletter – Apples. Prepared for parents of 4th graders in EOHH class. 2780 distributed.
http://extension.oregonstate.edu/deschutes/sites/default/files/july_glenda_9b_apple_parent_newsletter.pdf (2012: 980 distributed.)

Hyde, G., N. Luff (2010) Enjoying Our Healthy Harvest Parent Newsletter – Blueberries. Prepared for parents of 4th graders in EOHH class. 3180 distributed.
http://extension.oregonstate.edu/deschutes/sites/default/files/july_glenda_9c_blueberries_parent_newsletter.pdf (2012: 980 distributed.)

Hyde, G., N. Luff (2010) Enjoying Our Healthy Harvest Parent Newsletter – Broccoli. Prepared for parents of 4th graders in EOHH class. 3180 distributed.
http://extension.oregonstate.edu/deschutes/sites/default/files/july_glenda_9d_broccoli_parent_newsletter.pdf (2012: 980 distributed.)

Hyde, G., N. Luff (2010) Enjoying Our Healthy Harvest Parent Newsletter – Carrots. Prepared for parents of 4th graders in EOHH class. 1500 distributed.
http://extension.oregonstate.edu/deschutes/sites/default/files/july_glenda_9e_carrot_parent_newsletter.pdf (2012: 500 distributed.)

Hyde, G., N. Luff (2010) Enjoying Our Healthy Harvest Parent Newsletter – Corn. Prepared for parents of 4th graders in EOHH class. 1600 distributed. (2012: 500 distributed.)
http://extension.oregonstate.edu/deschutes/sites/default/files/july_glenda_9f_corn_parent_newsletter.pdf

Hyde, G., N. Luff (2010) Enjoying Our Healthy Harvest Parent Newsletter – Pears. Prepared for parents of 4th graders in EOHH class. 3180 distributed.
http://extension.oregonstate.edu/deschutes/sites/default/files/july_glenda_9g_pears_parent_newsletter.pdf (2012: 980 distributed.)

Hyde, G., N. Luff (2010) Enjoying Our Healthy Harvest Parent Newsletter – Pumpkin. Prepared for parents of 4th graders in EOHH class. 3180 distributed.
http://extension.oregonstate.edu/deschutes/sites/default/files/july_glenda_9g_pears_parent_newsletter.pdf (2012: 980 distributed.)

Hyde, G., N. Luff (2010) Enjoying Our Healthy Harvest Parent Newsletter – Raspberries. Prepared for parents of 4th graders in EOHH class. 1400 distributed. http://extension.oregonstate.edu/deschutes/sites/default/files/july_glenda_9i_raspberries_parent_newsletter.pdf (2012: 400 distributed.)

Hyde, G., N. Luff (2010) Enjoying Our Healthy Harvest Parent Newsletter – Watermelon. Prepared for parents of 4th graders in EOHH class. 1200 distributed. http://extension.oregonstate.edu/deschutes/sites/default/files/july_glenda_9j_watermelon_parent_newsletter.pdf (2012: 400 distributed)

Hyde, G., K. Hiaasen (2010) Enjoying Our Healthy Harvest Writing Prompts. Prepared for 4th grade teacher delivery for EOHH lesson reinforcement. 110 distributed. <http://extension.oregonstate.edu/deschutes/enjoying-our-healthy-harvest>. (2012: 45 distributed.)

Hyde, G. (2010-revised) Food Drive Nutrition Activities. OSU Extension Service of Deschutes County. 1 p. 620 distributed.

Hyde, G. (2010) LEAP - Blue Activity Sheet. Prepared for Kindergarten students. 4000 distributed. http://extension.oregonstate.edu/deschutes/sites/default/files/blue1032_001-1.pdf (2012: 1200 distributed.)

Hyde, G. (2010) LEAP - Green. Activity Sheet. Prepared for Kindergarten students. 4000 distributed. http://extension.oregonstate.edu/deschutes/sites/default/files/green1033_001-1.pdf (2012: 1200 distributed.)

Hyde, G. (2010) LEAP - Orange Activity Sheet. Prepared for Kindergarten students. 4000 distributed. http://extension.oregonstate.edu/deschutes/sites/default/files/orange1034_001-1.pdf (2012: 1200 distributed.)

Hyde, G. (2010) LEAP - Purple Activity Sheet. Prepared for Kindergarten students. 4000 distributed. http://extension.oregonstate.edu/deschutes/sites/default/files/purple1035_001-1.pdf (2012: 1200 distributed.)

Hyde, G. (2010) LEAP - Red Activity Sheet. Prepared for Kindergarten students. 4000 distributed. http://extension.oregonstate.edu/deschutes/sites/default/files/red1036_001-1.pdf (2012: 1200 distributed.)

Hyde, G. (2010) LEAP - Yellow Activity Sheet. Prepared for Kindergarten students. 4000 distributed. http://extension.oregonstate.edu/deschutes/sites/default/files/yellow1037_001-1.pdf (2012: 1200 distributed.)

Hyde, G. (2010) Morning Smiles recipe. OSU Extension Service of Deschutes County. 1 pp. 48 distributed.

Hyde, G. (2010) Morning Smiles recipe, Spanish. OSU Extension Service of Deschutes County. 1 pp. 48 distributed.

Hyde, G. (2010, 2006) Orange Smoothie recipe. OSU Extension Service of Deschutes County. 1 pp. Updated once. 840 distributed. Healthyrecipes.oregonstate.edu website, Est. 767 web hits.

Hyde, G. (2010) Orange Smoothie recipe, Spanish. OSU Extension Service of Deschutes County. 1 pp. 225 distributed. Healthyrecipes.oregonstate.edu website. Est.357 web hits.

Hyde, G. (2010) Rainbow Fruit Salad recipe. OSU Extension Service of Deschutes County. 1 pp. 2830 distributed. Healthyrecipe.oregonstate.edu website. Est. 357 web hits.

Hyde, G. (2010) Zucchini Garden Skillet recipe. OSU Extension Service of Deschutes County. 1 pp. 230 distributed.

Hyde, G. et al (writer/editor) (2009) 2009 CDJ Success Stories. OSU Extension Service of Deschutes County. 10 pp. 620 distributed.

Hyde, G. and C. Culbertson (2009) Pumpkin Smoothie in a Cup recipe. OSU Extension Service of Deschutes County. 1 pp. 4400 distributed.

http://extension.oregonstate.edu/deschutes/sites/default/files/9j_pumpkin_smoothie_in_a_cup_recipe.pdf. (2012:1100 distributed.)

Hyde, G. (2009) Oregon Trail Rice Pudding recipe. OSU Extension Service of Deschutes County. 1 pp. 80 distributed.

Hyde, G. (2009) Oregon Trail Rice Pudding recipe, Spanish. OSU Extension Service of Deschutes County. 1 pp. 80 distributed.

Hyde, G. et al (writer/editor) (2008) 2008 CDJ Success Stories. OSU Extension Service of Deschutes County. 8 pp. 620 distributed.

Hyde, G. (2008) MyPyramid Pizza in a Skillet recipe. OSU Extension Service of Deschutes County. 1 pp. 175 distributed.

Hyde, G. (2008) MyPyramid Pizza in a Skillet recipe, Spanish. OSU Extension Service of Deschutes County. 1 pp. 175 distributed.

Hyde, G. and K. Hansen (2007) Chicken Salad Mix recipe. OSU Extension Service of Deschutes County. 1 pp. 28 distributed.

Hyde, G. (2007) October Surprise Muffins recipe. OSU Extension Service of Deschutes County. 1 pp. 15 distributed. Submitted to Healthyrecipes.oregonstate.edu.

Hyde, G. (2006) Black-Eyed Peas and Cheddar Salad recipe. OSU Extension Service of Deschutes County. 1 pp. 12 distributed.

Hyde, G. (2006) Carrot – Raisin Salad recipe. OSU Extension Service of Deschutes County. 1 pp. 12 distributed. Submitted to state OSU Extension Fruit and Veggie Recipe Card project.

Hyde, G. (2006) Chicken Barley Soup recipe. OSU Extension Service of Deschutes County. 1 pp. 28 distributed. Submitted to Healthyrecipes.oregonstate.edu.

Hyde, G. and B. Wilson (2006) Cold Borscht recipe. OSU Extension Service of Deschutes County. 1 pp. 8 distributed. Submitted to Healthyrecipes.oregonstate.edu.

Hyde, G. (2006) Enriched Blueberry Muffins recipe. OSU Extension Service of Deschutes County. 1 pp. 85 distributed. Healthyrecipes.oregonstate.edu website, Est. 1100 web hits.

Hyde, G. (2006) Fabulous Fruit Festival recipe. OSU Extension Service of Deschutes County. 1 pp. 345 distributed. Submitted to Healthyrecipes.oregonstate.edu.

Hyde, G. (2006) Festive Fajitas recipe. OSU Extension Service of Deschutes County. 1 pp. 10 distributed. Submitted to Healthyrecipes.oregonstate.edu.

Hyde, G. (2006) Morning Muffins recipe. OSU Extension Service of Deschutes County. 1 pp. 35 distributed. Healthyrecipes.oregonstate.edu website, Est. 1100 web hits.

Hyde, G. (2006) Peanutty African Stew recipe. OSU Extension Service of Deschutes County. 1 pp. 550 distributed. Healthyrecipes.oregonstate.edu website, Est. 1154 web hits. **Currently posted at USDA SNAP-Ed Connection Recipe Finder <http://recipefinder.nal.usda.gov/recipes?title=peanutty%20african%20stew>, originally posted on 4/09. 5 of 5 star rating.**

Hyde, G. (2006) Raggedy Ann Salad recipe. OSU Extension Service of Deschutes County. 1 pp. 12 distributed. Submitted to Healthyrecipes.oregonstate.edu.

Hyde, G. (2006) Skillet Granola recipe. OSU Extension Service of Deschutes County. 1 pp. 125 distributed. Healthyrecipes.oregonstate.edu website. Est. 1250 web hits.

Hyde, G. (2006) Spicy Beef & Rice recipe. OSU Extension Service of Deschutes County. 1 pp. 15 distributed. Submitted to Healthyrecipes.oregonstate.edu.

Hyde, G. (2006) Spring Green Salad recipe. OSU Extension Service of Deschutes County. 1 pp. 185 distributed. Healthyrecipes.oregonstate.edu website. Est. 1425 web hits. **Currently published in the *The Healthy Recipe Cookbook* ((2012) OSU Extension/Food Hero). 47,000 English, 19,000 Spanish.**

Hyde, G. (2006) Sweet Potato Salad recipe. OSU Extension Service of Deschutes County. 1 pp. 22 distributed. Healthyrecipes.oregonstate.edu website. Est. 680 web hits.

Hyde, G. (2006) Veggie Stew recipe. OSU Extension Service of Deschutes County. 1 pp. 24 distributed. Healthyrecipes.oregonstate.edu. Est. 720 web hits.

Hyde, G. (2006) Vermont Granola recipe. OSU Extension Service of Deschutes County. 1 pp. 32 distributed. Submitted to Healthyrecipes.oregonstate.edu.

Hyde, G. (2006) Western Lite Stir-Fry recipe. OSU Extension Service of Deschutes County. 1 pp. 8 distributed. Submitted to Healthyrecipes.oregonstate.edu.

Educational Newsletters

Hyde, G. (Editor/Writer) and N. Kershaw (Editor) (2012 - 2010) The Balancing Act. Published quarterly at <http://extension.oregonstate.edu/deschutes/newsletters> 8-14 pp. 250 web hits per issue.

Hyde, G. (Editor) (2012 - 2009) Nutrition News! Distributed by email weekly during school year to school administrators and designees. 3- 5 pp. 45 distributed per issue.

Hyde, G. (Editor/Formatter) and A. Hoisington, E. Schrupf, et al. (Writers/Editors) (2012 - 2006) What's in your Cupboard? Distributed monthly by email, 2 pp. English/Spanish, 66 contacts distributing to their clients, Est. 13,920 distributed per issue. Published monthly, (2012: January – July), 2 pp. English/Spanish,

Queen, K. and **G. Hyde** (2008) Parent Party Pack – Healthy Party Newsletters for Fall, Winter and Spring. Available in English and Spanish. Prepared for parents of students in

34 Schools for electronic and/or paper quarterly distribution. Over 55,000 distributed.
(2012: 13,300 distributed.)

Teaching Materials

Hyde, G. Hiaasen, K. (2012) Corn Shucking Contest. Food Safety Lesson Plan. Prepared for staff to use in Enjoying our Healthy Harvest - Corn lesson.

Hyde, G. (2012 - 2009) County Fair Open Class and 4-H Judge's training and certification program for Master Food Preservers. Lesson Plan. Revised annually. Prepared for personal use.

Hyde, G. (2012) Enjoying Our Healthy Harvest – How building relationships improves teaching. Tri-fold Display, manned. American Association of Family and Consumer Science, Oregon Chapter Trade Show. 65 participants.

Hyde, G. (2012 - 2006) Food Preservation and Food Safety Resources. Tri-fold Display, manned. Living on a Few Acres Trade Show; Central Oregon Master Gardeners Spring Seminar Trade Show; Crook, Deschutes and Jefferson County Fairs Food Preservation area (unmanned) and Food Preservation Public Workshops at OSU Extension/Deschutes County Office. Revised 2 times. Estimated 3000+ views annually.

Hyde, G. (2012) Food Safety Update for MFPs. Lesson Plans. Prepared for personal use.

Hyde, G. (2012 – 2007) Low and No Sugar Spreads Public Workshop. Lesson plans. Personal use. Revised as taught.

Hyde, G. (2012 – 2006) Pie Fillings Public Workshop. Lesson plans. Personal use. Revised annually.

Hyde, G. (2012 – 2006) Pressure Canning Public Workshop. Lesson plans. Personal use. Revised annually.

Hyde, G. (2012 – 2006) Salsa and Chutney Public Workshop. Lesson plans. Personal use. Revised annually.

Hyde, G. (2012 - 2010) School-Based Health Center Nutrition Education Kit. Resource Kit. Prepared for School-Based Health Center Staff. Updated annually. 5 distributed.

Hyde, G., and J. Fitch (2012 - 2011) Train the Trainer Spotlight on Nutrition Bulletin Board. Lesson Plan. Prepared for OFNP staff. Updated annually. Revised. 56 distributed.

Hyde, G. (2011) *How Many Calories Do I Need at Lunch?* High school cafeteria poster where menu item calories are posted at point of selection. Prepared for students at two high schools. 2 posters distributed.

Hyde, G. (2011) *How Many Calories Do I Need at Lunch?* Middle school cafeteria poster where menu item calories are posted at point of selection. Prepared for students at two middle schools and one school-based health center. 3 distributed.

Hyde, G., Frank, Kabrin (2011 - 2010) *Name That Grain!* Lesson plan and activity sheet. Lesson plan prepared for OSUEA staff. Activity sheet prepared for 5th grade students to use while other students are washing hands for the grain lesson. 22 lesson plans distributed. 2250 Activity sheets distributed. Revised once.
<http://extension.oregonstate.edu/deschutes/professor-popcorn>.

Hyde, G. (2011) *Cook it Well, Cool it Soon!* Nutrition Education Volunteer lesson plan. Prepared for volunteer use. 23 distributed.

Hyde, G. (2011) *Activity Options for 4th grade Hand Washing Lessons.* Lesson Plan. Prepared for OSUES educators. 22 distributed.

Hyde, G. (2011) *Careers in Food and Nutrition.* Mini-Posters, Display. Prepared for Gear-up Career Day at LaPine Middle School. 570 participants.

Hyde, G. (2011) *Drying Food.* Public workshop lesson plan. Prepared for personal use.

Hyde, G. (2011) *Freezing Food.* Public workshop lesson plan. Prepared for personal use.

Hyde, G., E. Brungardt and C. Culbertson (2010) *Grime Scene Investigation.* Lesson Plan. Prepared for OSUEA staff as an alternative to curriculum hand washing lesson for 5th graders. 22 distributed. <http://extension.oregonstate.edu/deschutes/food-preservation>

Hyde, G., Fitch, Jamie (2010) *Healthy Snacks with Blue* Lesson Plan. Prepared for ONFP staff use. 15 distributed.

Hyde, G. and Wilson, Beth. (2010, 2007) *High-Speed Hand Washing.* Lesson Plan. Prepared for OFNP staff and teachers. Revised twice. Over 4200 distributed.
http://extension.oregonstate.edu/deschutes/sites/default/files/fcd/documents/9a_high_speed_hand_washing.pdf

Hyde, G., Borton, Brandi (2010) *What's in Salsa?* Activity Plan and worksheet. Prepared to enhance County on Pablo lesson in LEAP. Activity Plan prepared for OFNP staff. 15 distributed. Worksheet prepared for 1st grade students. 2800 distributed.
http://extension.oregonstate.edu/deschutes/sites/default/files/friday_whats_in_salsa_supplyment_for_count_on_pablo.pdf

Hyde, G. (2009) Enjoying Our Healthy Harvest Laminated Color Callouts for each lesson for with lesson name and nutrition message (9 total). Prepared for OFNP staff. 15 distributed. <http://extension.oregonstate.edu/deschutes/enjoying-our-healthy-harvest>

Hugie, E. and **G. Hyde** (2008) Cheeses of the World. Lesson Plan and IRB-approved survey. Prepared for Family and Community Education volunteer program use. Posted on OSU Extension FCH web site for FCE Study Groups for 2008-9 programming. 12 distributed. <http://extension.oregonstate.edu/fch/fce-lessons>

Hyde, G. (2008) Mealttime Lesson Plan. Prepared for OFNP staff use. 15 distributed.

Hyde, G. (2008) Pedometers – Steps to a Healthier You. Lesson plan. Prepared for OFNP staff. 12 distributed.

Hyde, G. and Borton, B. (2007) Pete’s a Pizza. Lesson Plan. Prepared for OFNP staff. 22 distributed.

Hyde, G. (2006) Pickles Public Workshop. Lesson plans. Prepared for personal use.

Digital Media Productions

Hyde, G. (2012 - 2007) Botulism OSU Extension Service of Deschutes County. Master Food Preserver Training Power Point. Updated annually.

Hyde, G. (2012 - 2007) Canning Fruits OSU Extension Service of Deschutes County. Master Food Preserver Training Power Point. Updated annually.

Hyde, G. (2012 - 2009) Dehydrated Foods OSU Extension Service of Deschutes County. Master Food Preserver Training Power Point. Updated annually.

Hyde, G. (2012 - 2009) Drying, Smoking, and Curing Meat and Fish OSU Extension Service of Deschutes County. Master Food Preserver Training Power Point. Updated annually.

Hyde, G. (2012). Food Safety Update. OSU Extension Service of Deschutes County. Master Food Preserver Training Power Point.

Hyde, G. (2012 - 2009) Freezing OSU Extension Service of Deschutes County. Master Food Preserver Training Power Point. Updated annually.

Hyde, G. Cluskey, M. (2012) Healthy Recipe Development for Implementation in School Meals. OSU Extension Service of Deschutes County. Oregon Public Health Conference Program Seminar Power Point.

Hyde, G. (2012 - 2011) Introduction and Food Safety OSU Extension Service of Deschutes County. Nutrition Education Volunteer Training Power Point. Updated annually.

Hyde, G. (2012 - 2009) Intro to Food Safety OSU Extension Service of Deschutes County. Master Food Preserver Training Power Point. Updated annually.

Hyde, G. (2012 - 2009) Jams, Jellies and Spreads OSU Extension Service of Deschutes County. Master Food Preserver Training Power Point. Updated annually.

Hyde, G. (2012 - 2007) Pickling OSU Extension Service of Deschutes County. Master Food Preserver Training Power Point. Updated annually.

Hyde, G. (2012 - 2007) Pressure Canning Basics OSU Extension Service of Deschutes County. Master Food Preserver Training Power Point. Updated annually.

Hyde, G. (2012 - 2007) Tomatoes and Tomato Products OSU Extension Service of Deschutes County. Master Food Preserver Training Power Point. Updated annually.

Hyde, G. (2012 - 2007) Ways Food is Preserved OSU Extension Service of Deschutes County. Master Food Preserver Training Power Point. Updated annually.

Hyde, G. (2007). Jams, Jellies & Syrups. OSU Extension Service of Deschutes County. Master Food Preserver Training Power Point. Updated annually.

Social Media

Hyde, G. (2012) Central Oregon Master Food Preserver Facebook Page. Master Food Preserver volunteers. 6 users.

Hyde, G. (2011) Central Oregon Master Food Preserver Blog. Master Food Preserver volunteers. 6 users.

Program Management Materials

Hyde, G. (2012 - 2008) Clear-Jel label. (Meets ODA product labeling code). Public purchasing Clear-Jel. 350 distributed.

Hyde, G. (2012 - 2008) Equipment and Supply Round Up Checklist. OFNP staff. 75 distributed.

Hyde, G. (2012-2008) MFP Certificates. Master Food Preservers. 48 distributed.

Hyde, G. (2012) MFP Temporary Name Badges. Master Food Preservers. 8 distributed.

Hyde, G. Ahern, K. (2012 - 2007) OFNP Policy and Procedure Manual. OFNP staff. Updated annually and as needed. 15 distributed.

Hyde, G. (2012 - 2008) Program Delivery Record for 00 LEAP, Head Start. Updated annually. OFNP staff. 90 distributed.

Hyde, G. (2012 - 2007) Program Delivery Record for LEAP, Kindergarten. OFNP staff. Updated as needed. 90 distributed.

Hyde, G. (2012 - 2007) Program Delivery Record for SSER, 1st grade. OFNP staff. Updated as needed. 90 distributed.

Hyde, G. (2012) Program Delivery Record for 2 SSER/Professor Popcorn, 2nd Grade. OFNP staff. 15 distributed.

Hyde, G. (2012) Program Delivery Record for 3 Growing Healthy Kids (GENE), 3rd grade. OFNP staff. 15 distributed.

Hyde, G. (2012 - 2008 to present) Program Delivery Record for 4 Enjoying Our Healthy Harvest, 4th grade. Updated annually. OFNP staff. 90 distributed.

Hyde, G. (2012 - 2008 to present) Program Delivery Record for 5 Professor Popcorn, 5th grade. Updated annually. OFNP staff. 90 distributed.

Hyde, G. (2012 - 2008 to present) Program Delivery Record for 6 Exercising Your Options, 6th grade. Updated annually. OFNP staff. 90 distributed.

Hyde, G. (2012 - 2008 to present) Program Delivery Record for 7 Power of Choice, 7th grade. Updated annually. OFNP staff. 90 distributed.

Hyde, G. (2012 - 2008 to present) Program Delivery Record for 8 Pyramid Plus, 8th grade. Updated annually. OFNP staff. 90 distributed.

Hyde, G. (2012 - 2008 to present) Program Delivery Record for 9 Health 1. Updated annually. OFNP staff. 90 distributed.

Hyde, G. (2012 - 2008 to present) Program Delivery Record for 11 Health 2. Updated annually. OFNP staff. 90 distributed.

Hyde, G. (2012 - 2007) Refrigerator Calendars for Temperature Documentation. OFNP Staff. Updated annually. 48 distributed.

Hyde, G. (2012 - 2008) Train the Trainer Script and Orientation Kit for OFNP Administrators. OFNP faculty. Updated annually. 50 distributed.

Hyde, G. (2012 - 2007) Train the Trainer Script and Orientation Kit for OFNP Orientation and School-Wide Event Promotion for Teachers. OFNP staff. Updated as needed. 90 distributed.

Hyde, G. (2011 - 2009) Nutrition Action Kit Activity Log. Teachers. 225 distributed.

Hyde, G. (2011) Nutrition Action Kit Labels. Classroom Teachers. 420 distributed

Hyde, G. (2011 - 2007) Program Delivery Record for SSER, 2nd grade. OFNP staff. Updated as needed. 75 distributed.

Hyde, G. (2011 - 2008) Program Delivery Record for 3 Professor Popcorn, 3rd grade. Updated annually. OFNP staff. 75 distributed.

Hyde, G., Chavez, J (2011) Protocol for School Programming Contacts where OFNP Staff are also School Parents. OFNP staff. 15 distributed.

Hyde, G. (2011 - 2008) Train the Trainer Script for Beaver Nutrition Action Kit in a Bag. OFNP staff. Updated annually. 75 distributed.

Hyde, G. (2011 - 2008) Train the Trainer Script for Nutrition Action Kit. OFNP staff. Updated annually. 75 distributed.

Hyde, G. (2010) Direct Delivery Prep and Actual Template - LEAP, Head Start. OFNP staff. 15 distributed.

Hyde, G. (2010) Direct Delivery Prep and Actual Template - LEAP, Kindergarten. OFNP staff. 15 distributed.

Hyde, G. (2010) Direct Delivery Prep and Actual Template - SSER, 1st grade. OFNP staff. 15 distributed.

Hyde, G. (2010) Direct Delivery Prep and Actual Template - SSER, 2nd grade. OFNP staff. 15 distributed.

Hyde, G. (2010) Direct Delivery Prep and Actual Template - Professor Popcorn, 3rd grade. OFNP staff. 15 distributed.

Hyde, G. (2010) Direct Delivery Prep and Actual Template - Enjoying Our Healthy Harvest, 4th grade. OFNP staff. 15 distributed.

Hyde, G. (2010) Direct Delivery Prep and Actual Template - Professor Popcorn, 5th grade. OFNP staff. 15 distributed.

Hyde, G. (2010) Direct Delivery Prep and Actual Template - Exercising Your Options, 6th grade. OFNP staff. 15 distributed.

Hyde, G. (2010) Direct Delivery Prep and Actual Template - Power of Choice, 7th grade. OFNP staff. 15 distributed.

Hyde, G. (2010) Direct Delivery Prep and Actual Template - Pyramid Plus, 8th grade. OFNP staff. 15 distributed.

Hyde, G. (2010) Direct Delivery Prep and Actual Template - Health 1. OFNP staff. 15 distributed.

Hyde, G. (2010) Direct Delivery Prep and Actual Template developed for Health 2. OFNP staff. 15 distributed.

Hyde, G. (2009) Fire Safety Protocols for Classroom Cooking Lab. OFNP staff. 15 distributed.

Hyde, G. (2006) Electronic Report for Master Food Preservers. OSU Extension Service of Deschutes County. 2 pp. 185 distributed. (2012: 15 distributed.)

Hyde, G. (2006) New Staff Training. Personal use. Update as needed.

Evaluation tools or Instruments for Data Collection

Hyde, G. (2012 - 2008) Data Collection and Survey Report Spreadsheet for Enjoying Our Healthy Harvest. OSU Extension Service of Deschutes County. Revised annually. 1 Excel Spreadsheet.

Hyde, G. (2012 - 2009) Data Collection and Survey Report Spreadsheet for Middle School/High School. OSU Extension Service of Deschutes County. Revised annually. 1 Excel Spreadsheet.

Hyde, G. (2012 - 2009) Data Collection and Survey Report Spreadsheet for Professor Popcorn (3rd and 5th grade) OSU Extension Service of Deschutes County. Revised annually. 1 Excel Spreadsheet.

Hyde, G. (2012) Data Collection and Survey Report Spreadsheet Taste Test Survey. OSU Extension Service of Deschutes County. Revised annually. 1 Excel Spreadsheet.

Hyde, G. (2012) Data Collection and Survey Report spreadsheet for Food Safety for Foods from the Garden,, Farm or Market Survey. 1 Excel Spreadsheet.

Hyde, G. (2012) Food Safety for Foods from the Garden, Farm or Market Survey. OSU Extension Service of Deschutes County. 450 distributed.

Hyde, G. (2012) Student Acceptance of New and Revised School Foods with emphasis on exploring cultural acceptance. Taste Test Survey. OSU Extension Service of Deschutes County. Adapted from survey template provided by M. Cluskey. 1 p. 616 distributed.

Hyde, G. (2012) Youth Taste Test Survey Opt-Out Letter for Parents OSU Extension Service of Deschutes County. 1 p. 950 distributed.

Hyde, G. (2011, 2009) Professor Popcorn Post- then Pre-Survey (3rd and 5th grade) OSU Extension Service of Deschutes County. 1 p. Revised once. 2145 distributed.

Hyde, G. (2011, 2009) Middle School/High School Post- then Pre-Survey OSU Extension Service of Deschutes County. 1 p. Revised once. 733 distributed.

Hyde, G. (2010, 2008) Enjoying Our Healthy Harvest Post- then Pre-Survey. (4th grade). OSU Extension Service of Deschutes County. 1 p. Revised once. 2803 distributed.

Hyde, G. (2010) Youth Nutrition Education Survey Opt-Out Letter for Parents OSU Extension Service of Deschutes County. 1 p. 26,000 distributed.

Graduate and Undergraduate Students and Postdoctoral Trainees

Kacharel Queen, Public Health Internship preceptor, Summer, 2008
Nicole Durchanek, Public Health Internship preceptor, Summer, 2008
Allison Foster, Public Health Internship preceptor, Summer, 2012
Janae Papazian, Public Health Internship preceptor, Summer, 2012

Team or Collaborative Efforts

Oregon Family Nutrition Program. Nutrition Education programming to low-income audiences is funded through the USDA – Food and Nutrition Service Supplemental Nutrition Assistance Program – Nutrition Education and Obesity Prevention Program. OSU Extension in Central Oregon grew from \$47, 000 in cost-share in 2006 to a high of over \$1.3 million by 2008. As many as 15 staff served over 13,000 students in 32 qualifying schools and 15 qualifying adult agencies with over 40 sites. Community partners contributed with follow up lessons or nutrition messages provided by OFNP or by suggesting programming ideas that could be incorporated throughout other schools or agencies. Local behavior change surveys began in 2008 in 4th grade and now cover 3rd grade through high school. Students making at least one positive behavior change after a series of lessons and year-long nutrition education support in the schools ranged from 65% to 92% depending on grade level. To better serve the clients the regional unit has been divided up in two smaller units.

Preserve @ Home. I saw a need for a few people to take a comprehensive course, but not have to pay-back the hours as in Master Food Preservers. I contacted someone I had heard might be interested. Carol Hampton, U Idaho Extension/Boundary County offered to add a section of P@H to her on-line schedule targeting Central Oregon residents. At the end of the sessions I put on a hands-on lab for local participants. She allowed me to assist with editing the lessons from 10 to 6 sessions. We share duties of responding to the on-line forums, leading the weekly chat sessions and grading the quizzes alternating each week. We have used both Blackboard and now, Moodle as platforms. In 4 years we have co-taught the series that occurs in January and February to 65 students from 6 different states. Faculty participating in P@H in Idaho, Colorado and Oregon received a 2012 Showcase of Excellence Award from the National Extension Association – Family and Consumer Science (NEAFCS).

Healthy Recipe Development for Implementation in School Meal Programs. Community partners made up of the Public Health Department, local school districts, Kids@Heart initiative, Head Start, Mt. View Hospital Foundation, Commission on Children and Families and others concerned about overweight and obese youth in Jefferson County worked closely with OSU Extension FCH (Crook/Deschutes/Jefferson and Warm Springs) and 4-H (Jefferson and Warm Springs) and campus Bio-Pop faculty to identify and apply for and win an Outreach Collaborative for a Healthy Oregon grant. To build on other grants and studies in Jefferson County and to meet new criteria from the Child Nutrition Reauthorization recipes were developed that increased consumption of dark green or orange veggies; legumes and/or whole grains. Meeting the new criteria would also help make the local school districts eligible for federal funds for school meals.

Recipes were tested in the new Moore Family Whole Grain Lab on campus, the Deschutes County Extension office kitchen and in the school kitchens in Culver and Jefferson County School Districts. Recipes were tested for cultural acceptance in Jefferson County Schools. All recipes tested within an acceptable range. High School Health class students prepared 3 recipes in class and contributed suggestions. Of students tasting one of the four recipes in the sensory evaluation, 70% to 78% would select the entrée again.

Two school gardens in Warm Springs and Madras were also built and put into production so students could make the link between vegetables that they grew, helped harvest and prepare in nutrition education classes and also eat in their school lunches.

2. Student, Participant/Client and Program Evaluations

Student and/or Participant/Client Teaching Evaluations

Date	Students	Eval/Ret	Class Title	Rating
6/22/12	10 adults	10	Pie Fillings Public Workshop	5.7 out of 6
4/27/12	7 adults	7	Salsa and Chutney Public Workshop	5.86 out of 6
4/11/12	7 adults	7	MFP – Fruit session	5.83 out of 6
11/18/11	8 adults	8	Nutrition Education Volunteer Training	5.8 out of 6
4/26/11	5 adults	5	Salsa & Chutney Public Workshop	5.9 out of 6
2/19/11	2 adults	2	Preserve@Home Hands-on Lab	5.5 out of 6
5/26/10	9 adults	9	Master Food Preserver Training	6.0 out of 6
7/7/10	6 adults	6	Pie Fillings Public Workshop	5.9 out of 6
9/30/10	11	11	Pressure Canning/Smoked Fish Public Workshop	5.9 out of 6

5/30/09	8 adults	8	Preserve@Home Hands-on Lab	6.0 out of 6
4/30/09	8 adults	8	Salsa and Chutney Public Workshop	5.9 out of 6
5/21/09	9 adults	9	Salsa And Chutney Public Workshop	6.0 out of 6
3/14/08	20 adults	20	Salsa Workshop (LOAFA sessions)	3.8 out of 4
3/14/08	5 adults	5	Canning Meat and Game (LOAFA sessions)	4 out of 4
4/30/08	12 adults	12	Salsa and Chutney Public Workshop	3.9 out of 4
10/23/08	16 adults	16	Flavored Oils and Vinegars Public Workshop	3.9 out of 4
10/30/07	7 adults	7	Flavored Oils and Vinegars Public Workshop – Team Taught with MFP	3.9 out of 4
7/29/07	22 adults	22	Company Safety Meeting, Mid-State Electric Co-op, La Pine	4.2 out of 5
5/9/07	10 adults	10	FFE/NEV Training	4.4 out of 5

Evidence of Program Impact

Oregon Family Nutrition Program. To be effective in nutrition education programming OFNP staff is trained in curriculum and classroom management, equipped and annually updated with staff input. Each staff member gets an annual observation in a classroom. OFNP staff meets at least twice a month to discuss and evaluate programming and also review feedback from teachers. OFNP staff delivers at least 6 lessons (30, 45 or 60 minutes) over 6 weeks to 3 to 4 classrooms in each block of time. OFNP staff work with 3 schools and one adult or school parent group each week during the school year.

Faculty meets with administrators at least twice a year to get feedback, suggestions and commitment for another year. Administrators approve a Wellness Team concept where school teachers, administrators and staff are allowed and encouraged to reinforce nutrition lessons and messages throughout the school day and all year long. OFNP staff rotates displays, bulletin boards and tri-fold displays at each school throughout the year and has a presence with a display and demo or a static display when attendance is not possible during Open Houses, Conferences and Parent/Family nights.

2011-12 OSU Extension Nutrition Student Education Studies –
Does Nutrition Education Work?



Results from 19 Elementary Schools in Central Oregon

Glenda Hyde, PI

3rd Grade – Prof Popcorn	Number that improved at least one behavior	% of improvement in behavior			
Number of Respondents					
151	111	73.51%			

Indicators	Improved behavior	At best practice	No Change	Decrease
1. I wash my hands before I touch or eat food.	39.7%	23.2%	29.8%	7.3%
2. I eat two or more different kinds of vegetables every day.	28.5%	37.7%	25.8%	7.3%
3. I eat two or more different kinds of fruits every day.	21.2%	17.9%	51.0%	6.6%
4. I eat or drink three or more foods from the milk group every a day.	29.8%	24.5%	38.4%	6.0%
5. I eat three whole grain foods every day.	34.4%	30.5%	26.5%	6.0%
6. I exercise at least 60 minutes every day.	27.8%	25.2%	39.7%	4.6%

4th grade - Enjoying our Healthy Harvest	Number that improved at least one behavior	% of improvement in behavior			
Number of Respondents					
964	753	78.11%			

Indicators	Improved behavior	At best practice	No Change	Decrease
1. Before I touch or eat food, I wash my hands...	47.9%	13.7%	34.4%	3.4%
2. I help pick out fruits or vegetables at the store...	36.6%	31.3%	25.9%	5.5%
3. When I prepare fruits and vegetables to eat, I clean them...	25.6%	12.7%	56.0%	4.5%
4. I eat different kinds of fruits...	23.2%	16.3%	53.2%	6.0%
5. I eat different kinds of vegetables...	33.3%	28.3%	32.6%	4.1%
6. I like to try new foods...	30.2%	23.7%	39.1%	4.6%
7. I prepare fruits or vegetables for myself or others...	34.0%	35.3%	24.5%	5.5%

5th grade – Prof Popcorn	Number that improved at least one behavior	% of improvement in behavior			
Number of Respondents					
736	590	80.16%			

Indicators	Improved behavior	At best practice	No Change	Decrease
1. I wash my hands before I touch or eat food.	48.9%	22.8%	24.5%	3.7%
2. I eat two or more different kinds of vegetables every day.	39.0%	30.8%	24.9%	4.8%
3. I eat two or more different kinds of fruits every day.	27.7%	21.7%	43.5%	4.5%
4. I eat or drink three or more foods from the milk group every a day.	31.9%	27.9%	34.6%	3.4%
5. I eat three whole grain foods every day.	41.4%	35.1%	16.4%	5.8%
6. I exercise at least 60 minutes every day.	27.9%	20.1%	46.7%	4.8%

Results from 4 Middle Schools in Central Oregon

Glenda Hyde, PI

6th Grade	Number that improved at least one behavior	% of improvement in behavior			
Number of Respondents	136	91.28%			
149					
Indicators	Improved behavior	At best practice	No Change	Decrease	
1. When deciding what to eat, how often do you think about healthy food choices?	71.8%	23.5%	2.7%	1.3%	
2. Do you eat at least two kinds of vegetables each day?	45.6%	32.2%	19.5%	2.7%	
3. Do you eat at least two kinds of fruit each day?	37.6%	23.5%	34.9%	2.0%	
4. Do you eat whole grain foods like whole wheat bread or oatmeal each day?	41.6%	31.5%	25.5%	1.3%	
5. Do you eat at least three low-fat milk, yogurt or cheese products each day?	39.6%	26.2%	32.2%	0.7%	
6. Are you physically active for at least 60 minutes a day?	30.2%	18.1%	47.7%	3.4%	
7. Do you compare prices before you buy food?	36.2%	36.2%	19.5%	7.4%	
8. Do you use the Nutrition Facts label to make food choices?	54.4%	32.2%	11.4%	2.0%	

7th grade	Number that improved at least one behavior	% of improvement in behavior			
Number of Respondents	43	82.69%			
52					
Indicators	Improved behavior	At best practice	No Change	Decrease	
1. When deciding what to eat, how often do you think about healthy food choices?	53.8%	36.5%	1.9%	7.7%	
2. Do you eat at least two kinds of vegetables each day?	25.0%	48.1%	23.1%	3.8%	
3. Do you eat at least two kinds of fruit each day?	30.8%	34.6%	32.7%	0.0%	
4. Do you eat whole grain foods like whole wheat bread or oatmeal each day?	26.9%	55.8%	17.3%	0.0%	
5. Do you eat at least three low-fat milk, yogurt or cheese products each day?	17.3%	51.9%	28.8%	0.0%	
6. Are you physically active for at least 60 minutes a day?	7.7%	21.2%	63.5%	3.8%	
7. Do you compare prices before you buy food?	19.2%	57.7%	23.1%	1.9%	
8. Do you use the Nutrition Facts label to make food choices?	55.8%	40.4%	1.9%	1.9%	

8th grade	Number that improved at least one behavior	% of improvement in behavior			
Number of Respondents	75	90.36%			
83					
Indicators	Improved behavior	At best practice	No Change	Decrease	
1. When deciding what to eat, how often do you think about healthy food choices?	65.1%	32.5%	2.4%	0.0%	
2. Do you eat at least two kinds of vegetables each day?	43.4%	34.9%	18.1%	3.6%	

3. Do you eat at least two kinds of fruit each day?	36.1%	36.1%	22.9%	4.8%
4. Do you eat whole grain foods like whole wheat bread or oatmeal each day?	34.9%	38.6%	21.7%	4.8%
5. Do you eat at least three low-fat milk, yogurt or cheese products each day?	43.4%	26.5%	25.3%	4.8%
6. Are you physically active for at least 60 minutes a day?	20.5%	25.3%	49.4%	4.8%
7. Do you compare prices before you buy food?	41.0%	30.1%	24.1%	4.8%
8. Do you use the Nutrition Facts label to make food choices?	50.6%	39.8%	6.0%	3.6%

Results from 1 High School in Central Oregon

Glenda Hyde, PI

Health 1	Number that improved at least one behavior		% of improvement in behavior		
Number of Respondents					
27	15		55.56%		
Indicators	Improved behavior	At best practice	No Change	Decrease	
1. When deciding what to eat, how often do you think about healthy food choices?	37.0%	48.1%	14.8%	0.0%	
2. Do you eat at least two kinds of vegetables each day?	22.2%	51.9%	22.2%	3.7%	
3. Do you eat at least two kinds of fruit each day?	25.9%	44.4%	29.6%	0.0%	
4. Do you eat whole grain foods like whole wheat bread or oatmeal each day?	14.8%	55.6%	18.5%	7.4%	
5. Do you eat at least three low-fat milk, yogurt or cheese products each day?	33.3%	40.7%	18.5%	7.4%	
6. Are you physically active for at least 60 minutes a day?	25.9%	29.6%	40.7%	3.7%	
7. Do you compare prices before you buy food?	29.6%	33.3%	29.6%	3.7%	
8. Do you use the Nutrition Facts label to make food choices?	25.9%	63.0%	7.4%	3.7%	

Health 2	Number that improved at least one behavior		% of improvement in behavior		
Number of Respondents					
85	55		64.71%		
Indicators	Improved behavior	At best practice	No Change	Decrease	
1. When deciding what to eat, how often do you think about healthy food choices?	35.2%	53.7%	7.4%	3.7%	
2. Do you eat at least two kinds of vegetables each day?	24.1%	44.4%	24.1%	5.6%	
3. Do you eat at least two kinds of fruit each day?	24.1%	44.4%	22.2%	9.3%	
4. Do you eat whole grain foods like whole wheat bread or oatmeal each day?	31.5%	35.2%	27.8%	5.6%	
5. Do you eat at least three low-fat milk, yogurt or cheese products each day?	18.5%	40.7%	33.3%	7.4%	
6. Are you physically active for at least 60 minutes a day?	16.7%	38.9%	35.2%	9.3%	
7. Do you compare prices before you buy food?	31.5%	37.0%	18.5%	13.0%	
8. Do you use the Nutrition Facts label to make food choices?	37.0%	48.1%	5.6%	7.4%	

3. Peer Teaching Evaluations

Peer Review of Teaching Summary		
Year	Name of Class	Name of Person Completing Peer Review
2012	Nutrition Education Volunteer Training	Ahern, K
2011	Low/No Sugar Spreads	Russell, S.
2010	Master Food Preserver, Drying and Freezing Foods	Fitch, J.
2009	Nutrition Education Volunteer Training	Fitch, J.

4. Other Assignments

Extension Program Leadership and Management

Extension Program Leadership Summary	
Type	# of participants
Master Food Preservers	28
Nutrition Education Volunteers	104
Total trained	132

Master Food Preservers

Hyde, G. (2006 to present) Central Oregon Master Food Preservers (MFP). Provide training, oversight and supervision for a network of 15 active, certified volunteers who serve as volunteer educators on food handling, preparation, and preservation. Participating volunteers receive training and an extensive resource notebook with the latest and most reliable methods for preserving food at home. In return for 8 full days of training, Master Food Preservers agree to volunteer at least 40 hours during the food preservation season to help county residents preserve food safely. Reactivate former MFPs . Many MFPs contribute multiple years of service. Volunteer activities include testing pressure canner dial gauges, conducting workshops and staffing exhibit booths at farmers' markets, county fairs and other local events. These volunteers have led or assisted with public workshops with 629 participants and answered questions at regional county fairs for over 8,000 people in the open class food preservation department since 2006.

Nutrition Education Volunteers

Hyde, G. (2006 to present) Central Oregon Nutrition Education Volunteers (NEV). Provide training, oversight and supervision for a network of an average of 12 active volunteers who serve as volunteer educators on nutrition education food safety and food preparation. Participating volunteers receive training and a resource notebook with the most current nutrition education information based on the most recent USDA Dietary

Guidelines. In return for 6 hours of training, volunteers agree to volunteer at least 3 times over 6 months to help low-income residents learn more about good nutrition. Volunteer activities include doing lobby demonstrations at local food pantries, brown bag sites, SNAP offices and WIC events. Volunteers assist with recipe testing. Volunteers have demonstrated healthy recipes to about 12,960 residents since 2006. I have mentored two faculty in volunteer management. In 2010-11 I turned over the management of the NEV program to Jamie Fitch, then in 2012 to Katie Ahern.

Morrow County OFNP

Hyde, G. (2008) I founded the Morrow County OFNP. I gained permission from the staff chair in Heppner to open an office in Boardman (the hub of the OFNP program delivery), hire FCH Education Program Assistants and later Faculty. I leased the office space, purchased equipment and supplies hired and provided training for the staff, and recruited community partners. I managed the program until Faculty, Jenny Chavez, was hired. I mentored and supported her for a year in all of the program management needs. She gained control of the successfully functioning unit shortly after that time. Jenny’s program continues to grow with great impacts.

Dividing CDJ Unit

Hyde, G. (2012) During FFY 2012, Stephanie Russell, Dana Martin and I worked to divide the CDJ Unit. Stephanie was mentored to take over the OFNP Managing Faculty role in Crook and Jefferson counties. This compromised about 1/3 of our total unit programming and resources. Dividing the unit would improve the quality of program delivery by increasing Managing Faculty contacts with community partners, increasing flexibility in decision making, and being able to provide better service and responsiveness to community partners and clients.

Public Information and Media

News Columns and Releases

All news releases distributed to this media list:

Publication	Frequency.	Readers
Central Oregon Family News – Bend	Monthly	12,000
Cascade Business News – Bend	Weekly, print and on-line.	35,000
Central Oregonian – Prineville	Weekly, print and on-line	3,500
Frontier Advertiser – 5 counties	Weekly, print and on-line	85,000
Herald and News – Klamath Falls (Gilchrist)	Daily, print and on-line	48,000

Madras Pioneer – Madras	Weekly, print and on-line	4,250
Newberry Eagle – La Pine	Twice, monthly	5000
Redmond Spokesman – Redmond	Weekly, print and on-line	51,000
Spilyay Tymoo News – Warm Springs	Weekly	2,000
Sunriver Scene – Sunriver	Monthly	8,500
The Bulletin – Bend	Daily, print and on-line	126,580
The Nugget Newspaper – Sisters	Weekly, print and on-line	7,600
The Redmond Round-Up – Redmond	Weekly	10,000
The Source – Bend	Weekly, print and on-line	63,000

News Releases sent to All Media Outlets	
Topic	Number of News Releases
Food Preservation and Food Safety	69
Nutrition Education	16
Family Life	4
Total	89

Contributions to Features in Specific Publications

Aurand, A. (2012, September 6) “Back to school means breakfast: Make sure kids start the day right with healthful breakfast options” The Bulletin and Bendbulletin.com. (interviewed; provided 3 recipes). 126,580 readers. Feature had statewide distribution.

Aurand, A. (2012, July 19) “A Healthy Makeover: OSU Extension creates new lunch recipes to address obesity in youth.” The Bulletin and Bendbulletin.com. (interviewed and quoted; provided 3 recipes). 126,580 readers. Feature had statewide distribution.

Douville, L. (2012, August 14) “Gardeners show off at fair: Veggie and herb entries expanded this year at Deschutes County Fair.” The Bulletin and Bendbulletin.com. (interviewed and mentioned). 126,580 readers. Feature had statewide distribution.

Hagemeier, H. (2012, September 9) “Love food, hate waste: Reduce food waste — and save money — with these tips.” The Bulletin and Bendbulletin.com. (interviewed and quoted). 126,580 readers. Feature had statewide distribution.

Hagemeier, H. (2012, March 28) “Use Freezer for Grocery Savings” with 3 color photos. The Bulletin and Bendbulletin.com. (interviewed and quoted). 126,580 readers. Feature had statewide distribution.

Hyde, G. (2012 to 2009, August). <http://extension.oregonstate.edu/deschutes/food-preservation>. (9 photos). 3,100 viewers annually.

Tullis, A. (5 color photos). (2012, July 19). "A Healthy Makeover: OSU Extension creates new lunch recipes to address obesity in youth." The Bulletin and Bendbulletin.com. (styled food, facilitated shots with OSU summer Interns of recipe preparation, subject of one photo). 126,580 readers.

Aurand, A. (2011, June 30) "Goat's Nutritional Value Can't Be Bleat." The Bulletin and Bendbulletin.com. (interviewed and quoted). 126,580 readers. Feature had statewide distribution.

Douville, L. (2011, August 23) "County Fair Highlights Veggie Trends." The Bulletin and Bendbulletin.com. (interviewed and quoted). 126,580 readers.

Highberger, A. (2011, August 30) "Preserving Herbs for Later." The Bulletin and Bendbulletin.com. (interviewed and quoted). 126,580 readers. Feature had statewide distribution.

Hyde, G. (2011, April 7). The Bulletin and Bendbulletin.com. Talks and Classes section of weekly GO! Magazine insert. (submitted 2010 photo from Salsa Public Workshop). 126,580 readers.

Pinkerton, T. (2011, October 19). "Class Teaches Kids About Nutrition, Fresh Produce" with 1 photo. Redmond Spokesman. (hosted reporter in class, interviewed and quoted). 51,000 readers.

Roemer, T. (5 color photos). (2011, August 30) "Preserving Herbs for Later." The Bulletin and Bendbulletin.com. (facilitated photo shoot with Master Food Preserver volunteer). 126,580 readers.

Cole, L. (2010, October 12) "Make a Fresher Fruit Leather with Fall Fruits and Easy Recipes." The Oregonian and Oregonlive.com. (interviewed and quoted). 1,367,453 readers. Feature had statewide distribution.

Hyde, G. (2010, June 25). The Bulletin and Bendbulletin.com. Talks and Classes section of weekly GO! Magazine insert. (submitted 2009 photo from Pie Fillings Public Workshop). 126,580 readers.

Kehoe, M. (2010, October 6). "The Healthy Classroom: OSU program helps students discover, savor nutritious foods" with 2 color photos. The Bulletin and Bendbulletin.com. pp. 1 & 6E. (interviewed). 126,580 readers.

Pierce, E. (2010, September 1) "You CAN Do It: Make summer flavor last with food preservation" with 8 color photos. The Bulletin and Bendbulletin.com pp. 1 & 6E. (interviewed and quoted). 126,580 readers. Feature had statewide distribution.

Unknown. (2010, February 18). "Local Radio Show Discusses Hunger." The Bulletin and Bendbulletin.com. (named as panelist). 126,580 readers.

Cliff, P. (2009, May 25). "Eagle Scout Project grows into Garden at Bend Shelter" with 2 photos – 1 in color. The Bulletin and Bendbulletin.com. pp. 1 & 5B. (interviewed and a subject in color photo). 126,580 readers.

Douville, Liz. (2009, August 11). "A Reflection on Garden Entries at the County Fair" with 1 color photo. The Bulletin and Bendbulletin.com. Published daily. (interviewed and quoted) 126,580 readers.

Hyde, G. (2009, April 24). The Bulletin and Bendbulletin.com. Talks and Classes section of weekly GO! Magazine insert. (submitted 2008 photo from Salsa and Chutney Public Workshop). 126,580 readers.

Hyde, G. (2009, June 12). The Bulletin and Bendbulletin.com. Talks and Classes section of weekly GO! Magazine insert. (submitted 2008 photo from Low/No Sugar Spreads Public Workshop). 126,580 readers.

Hyde, G. (2009, July 3). The Bulletin and Bendbulletin.com. Talks and Classes section of weekly GO! Magazine insert. (submitted 2008 photo from Pie Fillings Public Workshop). 126,580 readers.

Taylor, F. (2009, March 31). "Conserving the Preserves." Central Oregonian. (interviewed and quoted). 3,500 readers.

Vail, Sharon (2009, June) "Farm to School Initiative Gains Ground." Crook County Chip e-News. Published monthly on-line. (interviewed). 65 readers.

Wells, Kate (2009, November) "School Gardens in Crook County." Kid's @ Heart e-Notes. Published monthly on-line. (interviewed). 180 readers.

Cliff, B. (2008, April 3). "Buying Health Food Without a Fat Budget." The Bulletin and Bendbulletin.com (interviewed and quoted). 90,000 readers.

Douville L. (2008, August 26). "Some Gardeners Preserve the Bounty" with 6 color photos. The Bulletin and Bendbulletin.com. pp. 1 & 7F. (interviewed and quoted). 90,000 readers.

Hawryluk, M. (2008, February 7) "Oregon Programs Help Spread Nutritional Message." The Bulletin and Bendbulletin.com (interviewed). 90,000 readers.

Martin, D. and **Hyde, G.** (Monthly magazine). (2008, March/April). "OFNP Program at La Pine Elementary School." Central Oregon Ruralite. (interview and 1 photo). 100,000 readers.

Hawryluk, M. (2007, March 8). “More Fruits, Veggies Matter.” The Bulletin and Bendbulletin.com (interviewed and quoted). 60,000 readers

Karvunis, A. (2007, October 6). “Canning Freshness” Central Oregon New Home Living Magazine insert in The Bulletin and Bendbulletin.com (interviewed and quoted). 60,000 readers.

Pattenberg, L. (2007, September 11). “On the Lighter Side.” The Bulletin and Bendbulletin.com (interviewed and quoted). 60,000 readers

Pinkerton, T. (2007, May 9). “Salsa Class Draws Canners from Throughout the Area.” with 1 photo. Redmond Spokesman. (hosted reporter in class, interviewed and quoted). 51,000 readers

Pinkerton, T. (2007, September 7). “Nutrition Education Volunteer Classes.” Redmond Spokesman. (interviewed and quoted). 51,000 readers

Sowa, A. (2007, August 8). “Green Bean Recall.” The Bulletin and Bendbulletin.com (interviewed and quoted). 60,000 readers

Werner, N. (11 color photos). (2007, October 6). “Canning Freshness.” Central Oregon New Home Living Magazine insert in The Bulletin and Bendbulletin.com (facilitated photo shoot with Master Food Preserver volunteer). 60,000 readers.

TV and Radio

All news releases listed in chart above in **News Column and Releases** section also distributed to this media list:

Station	Mode	Viewers/Listeners
Chambers Cable Sunriver	Community Calendar	4,000
Crestview Cable – LaPine	Community Calendar	1800
Crestview Cable – Madras	Community Calendar	1870
Crestview Cable – Prineville	Community Calendar	2200
KBND radio – Bend	Public Service Announcement	34,280
KBNW radio – Bend	Public Service Announcement	12,800
KICE radio – Bend	Public Service Announcement	7,300
KLRR radio – Bend	Public Service Announcement	13,200
KLTW radio – Bend	Public Service Announcement	13,100
KMGX radio – Bend	Public Service Announcement	12,300
KMTK radio – Bend	Public Service Announcement	18,100
KNLR radio – Bend	Public Service Announcement	9,800
KOHD TV – Bend/Eugene ABC affiliate	Public Service Announcement Community Calendar	22,000
KQAK radio – Bend	Public Service Announcement	22,800
KRCO radio – Prineville	Public Service Announcement	10,400

KRFX radio – Bend	Public Service Announcement	16,100
KSJJ radio – Bend	Public Service Announcement	35,500
KTVZ TV – Bend NBC affiliate	Public Service Announcement Community Calendar	14,000
KTWS radio – Bend	Public Service Announcement	15,200
KWPK radio – Bend	Public Service Announcement	23,200
KWSO radio – Warm Springs	Public Service Announcement	2,000
KXIX radio – Bend	Public Service Announcement	37,700

Contributions to Stories on Specific Stations

Taylor, T., Mone, E. and **Hyde, G.** (News Story) (2012, July 2) “Botulism sends 3 Central Oregonians to Hospital.” [KTVZ – TV, 3 minutes and on-line news release]. (Lead story, on-camera interview, provided props for video clip of safe canning resources and examples of properly canned low-acid foods). XX viewers

Grey, J. (Weekly Radio Talk Show – Cooking with Julia). (2011, June 18) OSU Extension Grant for Healthy Recipe Development for School Meal Program.” [KBND, 10 min]. Bend, OR. (interviewed and recorded quotes used). 2850 listeners.

Clouart, C. (Weekly Radio Talk Show – Right Here, Right Now). (2010, February 19) “Hunger in Central Oregon.” [KPOV radio, 60 minutes and on-line recording]. Bend, OR. (served as one of 4 panelists). 10,000 listeners.

Unknown reporter and photographer (News Story). (2009, May 24). Boy Scouts Build a Garden for Bethlehem Inn with video clips. [KTVZ – TV, 3 minutes and on-line story]. Bend, OR. (interviewed for background and a subject in the video clip). 14,000 viewers.

Unknown reporter and photographer (News Story). (2009, May 24). Boy Scouts Build a Garden for Bethlehem Inn with video clips. [KOHD – TV, 3 minutes and on-line story]. Bend, OR. (interviewed for background and a subject in the video clip). 22,000 viewers.

Grey, J. (Weekly Radio Talk Show – Cooking with Julia). (2008, August 9) Canning Tips. [KBND, 10 min]. Bend, OR. (interviewed and recorded quote used). 2850 listeners.

Unknown staffer (Daily Radio Talk Show – Think Out Loud) (2008, October 7 (approx.)) Are you Preserving Food? [OBP, 60 min]. (interviewed for background). Unknown number of listeners.

Grey, J. (Weekly Radio Talk Show – Cooking with Julia). (2007, August 11) Green Bean Recall. [KBND, 10 min]. Bend, OR. (interviewed and recorded quote used). 2850 listeners.

Unknown reporter (TV news story). (2007, September 14). Pressure Canning and Smoked Fish Public Workshop at OSU Extension. [KTVZ, 2 minutes and on-line story] Bend, OR. (interviewed). 14,000 viewers.

Unknown reporter (TV news story) (2007, December 28). On-Line Food Preservation Class offered at OSU Extension. [KTVZ, 2 minutes and on-line story] Bend, OR. (interviewed). 14,000 viewers.

Ask an Expert

(2012 - 2010) Answered 13 of 13 questions submitted through the eXtension “Ask an Expert” system.

C. Scholarship and Creative Activity

1. Refereed Publications

Refereed Abstracts

Society of Nutrition Education and Behavior: Food and Nutrition Extension Educators Division Pre-Conference Workshop Poster Presentation Abstracts
Peer-refereed, evidence-based nutrition education programs with the theme of “Reviving the Message with Unconventional Methods.”

Hyde, G. (2011) Enjoying Our Healthy Harvest: Developing Trusting Relationships to Increase Behavior change in Nutrition Education Programming. Kansas City, MO. Society of Nutrition Education and Behavior.
<http://www.sneb.org/documents/FNEE%202011PosterSessionAbstracts.pdf>

Peer Reviewed Publications for National Distribution

Hyde, G. with contributors, Brungardt, E., Culbertson, C., Fitch, J. (2007) *Enjoying Our Healthy Harvest*. SNAP-Ed Connections – Resources, United States Department of Agriculture. 70 pp.
http://foodstamp.nal.usda.gov/foodstamp/resource_finder_details.php?id=563
posted on 7/15/2010. SNAP-Ed Connections does not track web hits. There were 1268 web hits in 2011 on root website.

2. Presentations at Professional Meetings and Conferences

Refereed National and International Presentations

National Extension Association of Family and Consumer Sciences (NEAFCS) Conference

The National Extension Association of Family and Consumer Sciences (NEAFCS) is a nationally recognized association of Family and Consumer Sciences faculty. The organization's annual conference is a principal event for Extension Family and Consumer Sciences faculty to update their skills and knowledge regarding the issues facing families today. There are nearly 2800 members. Between 800-1000 members attend the annual conference.

Abstracts for poster, seminar or research presentations are evaluated through a double-blind, national peer- refereed process. There was a 67% acceptance rate for presentation proposals and 96% acceptance rate for poster sessions at the 2012 conference.

Hampton, C. **Hyde, G.** Peutz, J. Sant, L. Zander, A. (2012) Preserve@Home National Extension Association of Family and Consumer Sciences Conference Showcase of Excellence. Columbus, OH. Poster Presentation. Abstract: 2012 NEAFCS Annual Session Program. Four co-presenters.

Society of Nutrition Education and Behavior (SNEB) Conference

The Society for Nutrition Education and Behavior is dedicated to promoting effective nutrition education and communication to support and improve healthful behaviors and has a vision of healthy communities through nutrition education and advocacy. There are approximately 900 members of SNEB. The organization's annual conference is attended by nearly 600 nutrition educators. Abstracts for oral and poster presentations are evaluated through a peer-refereed process. There was a 77% acceptance rate for proposals at the 2012 annual conference. In addition to presentation at the conference, accepted abstracts are published in the Journal of Nutrition Education and Behavior.

Hyde, G. (2011) Enjoying Our Healthy Harvest: Developing Trusting Relationships to Increase Behavior change in Nutrition Education Programming. *Society of Nutrition Education and Behavior: Food and Nutrition Extension Educators Division Pre-Conference Workshop*. Kansas City, MO. Poster presentation. Abstract: <http://www.sneb.org/documents/FNEE%202011PosterSessionAbstracts.pdf>. p. 11. Sole presenter.

Community Food Security Coalition/Farm to Cafeteria Conference

The Community Food Security Coalition catalyzes food systems that are healthy, sustainable, just, and democratic by building community voice and capacity for change. Membership consists of almost 300 organizations from social and economic justice, anti-hunger, environmental, community development, sustainable agriculture, community gardening and other fields.

The Farm to Cafeteria Conference brings together people from around the country to network and learn from each other's experiences, emphasizing initiatives in schools and colleges. In 2009 it was attended by 550 members. There was an 87% acceptance rate for conference proposals. Abstracts were published in a supplement to the conference program.

Hyde, G., (2009). Enjoying Our Healthy Harvest - Nutrition Education Curriculum for 4th graders, from garden to the table. *Community Food Security Coalition/Farm to Cafeteria Conference*. Portland, OR. Poster presentation. Abstract: Proceedings of the 4th Annual Conference of Community Food Security Coalition/Farm to Cafeteria Conference. Sole Presenter.

Refereed In-State Presentations

Oregon State University Extension Conference

The Oregon State University Extension Associate (OSUEA) and its affiliated professional organizations host poster and Search for Excellence presentations to feature outstanding programming and research at each state Extension Conference. Abstracts for poster and Search for Excellence presentations are evaluated through a single-blind, state peer-refereed process. Acceptance rate for abstracts ranges from 40-50 percent.

Hyde, G. Ahern, K. (2012) Food Safety for Foods from the Garden, Farm or Market. OSUEA Conference. Corvallis, OR Poster presentation. Abstract; Proceedings of the 2012 Extension OSUEA Conference. Two presenters.

Hyde, G., (2010). Enjoying Our Healthy Harvest - Nutrition Education Curriculum for 4th graders, from garden to the table. *OSUEA Conference*. Corvallis, OR. Poster presentation. Abstract: Proceedings of the 2010 Extension OSUEA Conference. Sole Presenter.

4-H and Extension Family and Community Health (FCH) Program (formerly Extension Family and Community Development (FCD) Program) Staff Development Conferences

Opportunities to present seminars and poster sessions are included in the annual professional development conference for Extension 4-H and FCH faculty and staff. Separate conferences for 4-H and FCH faculty and staff were held until 2011. Abstracts for seminar and poster presentations are evaluated through a double-blind, peer-refereed process. Acceptance rate for abstracts ranges for 40-50 percent.

Hyde, G., (2012, March 7). Hosting a Legislator in your Unit: Bringing the story behind your impact numbers to life. *4-H and FCH Staff Development Conference*. 60 minutes. 7 participants. Wilsonville, OR. 2 Round Table Presentations. Abstract: Proceedings of the 2012 4-H and FCH Staff Development Conference. Sole Presenter.

Hyde, G., (2012, September 6-7) Comprehensive Multi-Level Interventions. *FCH/NEP Conference*. 40 viewers. Wilsonville, OR. Poster session. Abstract: Proceedings of the 2012 FCH Nutrition Education Program Training Conference.

Hyde, G., (2009). Enjoying Our Healthy Harvest - Nutrition Education Curriculum for 4th graders, from garden to the table. *Family and Community Development (FCD) Staff Development Conference*. Corvallis, OR. Poster presentation. Abstract: Proceedings of the 2009 Extension Family and Community Development Program Staff Development Conference. Sole Presenter.

Hyde, G., (2011). Enjoying Our Healthy Harvest - Nutrition Education Curriculum for 4th graders, from garden to the table. *4-H and FCH Staff Development Conference*. 60 minutes. 18 participants. Seaside, OR. Program Seminar. Abstract: Proceedings of the 2011 4-H and FCH Staff Development Conference. Sole Presenter.

Oregon Public Health Association Annual Conference

For over 60 years, OPHA has been Oregon's public health leader, bringing together professionals and volunteers to speak and act for health in Oregon. Over 400 members actively support each other and the organization through professional education, development, and networking while providing additional learning opportunities to the larger public health community. In 2012 over 500 people attended OPHA's 68th Annual Conference and Meeting, the largest conference ever hosted by OPHA. This annual event offers cutting edge research and analysis of issues by leaders in the field. Abstract submissions are carefully reviewed by the program committee and then accepted based on content, quality and available program space as either a panel presentation, oral presentation, or poster presentation. Of the 137 submissions (12% as panels, 59% as orals, 29% as posters), the acceptance rate for each presentation category was approximately 94% for panel presentations, 69% for oral presentations, and 167% for poster presentations.

Hyde, G. Cluskey, M. Macy, D. (2012, October 9) Healthy Recipe Development for Implementation in School Meals. *Oregon Public Health Conference*. 45 minutes. 42 participants. Corvallis, OR. Promoting Healthy Food Choices Seminar. Abstract: Proceedings of the 2012 Oregon Public Health Association Annual Conference and Meeting. Three presenters.

Invited Presentations

Hyde, G. (2012, August 22) Ground Level Work of OSU Extension Faculty. Health Extension Rural Outreach Conference in Portland, OR. 30 minutes. 42 participants from 4 states. Invited talk.

Hyde, G. (2011, September 15). Persistent, Consistent Nutrition Education Messaging. OSU Extension/Klamath County Oregon Family Nutrition

Program/FCH Staff Training Session. By Polycom. 1 hours. 5 participants.
Invited talk, set framework for workshop off of Polycom.

Hyde, G. (2008, July 14). Persistent, Consistent Nutrition Education Messaging and Curriculum Training for Elementary Schools. Portland Pyramid Power OSU Extension Unit Staff Training Session. Milwaukie, OR. 4 hours. 12 participants.
Invited workshop.

3. Competitive Grants and Contracts

Grants and Contract Summary	
Governor's Garden Grant	\$1500.00
OCHO Grant	\$24,729.00
Total Resources	\$26,229.00

Hyde, G. "Governor's Garden Grant," Oregon Department of Human Resources, 3 \$500.00 competitive grants. Funded.

Hyde, G. Healthy Recipe Development for Implementation in School Meals, OSU Extension Outreach Collaborative for a Healthy Oregon Innovative Grant, \$24,729.00 competitive grant. Funded.

4. Other Work appropriate to One's Discipline

Enjoying Our Healthy Harvest (EOHH)

In 2012, 1637 hits were recorded on the EOHH website. It is used in 22 schools in Central Oregon and 5 other units in Oregon. OSU IRB-approved survey shows in 2012 that 78.11% increase in positive nutrition behavior changes by 4th graders in Crook/Deschutes/Jefferson counties. Focus on fruits and veggies. N=964

EOHH Curriculum shared with Jamie Rahrig, RD, Project manager for Michigan Nutrition Network, Michigan Fitness Foundation.

CHIP/CHIRP – MOO Study

The Mountain View Community Health Improvement Partnership (CHIP) was founded by OHSU and a state Rural Health Initiative for community health promotion and prevention activities. This CHIP is located in Jefferson County, Oregon "least healthy" county (RWJF). CHIP adopted a new sub-entity Community Health Improvement Partnership by being trained by an OHSU grant to do their own Community-Based Participatory Research. I was part of the study to receive the training and then work together on a project funded by the study. CHIRP decided to study the removal of

chocolate Milk in a K-3 grade school in Madras. The study was called the Milk Options Observation (MOO).

This work verified that by reducing or eliminating chocolate milk consumption, student’s added sugar consumption dramatically decreased, without serious impact on calcium and protein intake. It was also verified that kids will drink more water and plain (1% or no fat) white milk, if those are their only options. The challenge remains for CHIP to convince the decision-makers at the school district to transition to chocolate milk only being offered once a week instead of daily.

Shared Lesson Plans

High-Speed Hand Washing lesson plan sent to Claudia Hillam Lau at Northwestern.

High School Health I lesson plans to Cathy Romaniello, MS RD in Colorado.

Revised 12 Master Food Preserver training power points and shared with others that train MFPs in Oregon.

Healthy Recipe Development for Implementation in School Meals (OCHO grant)

Cafeteria recipes that were modified for home use were shared with Sam Katz, Assistant Chef at the White House and Coordinator of Chefs Move to Schools at Society for Nutrition Education and Behavior Conference in DC.



D. Service

1. University Service

OSU Extension Service

Year	Committee Assignment	Involvement
2012	Exercising Your Options Work Group	Committee Member
2012	FCH Teen Parent Workgroup	Committee Member
2012	Master Food Preserver State Coordination Workgroup	Committee Member
2012	OSU Graduation – Faculty Representative	Represented Extension Faculty
2012 to 2006	Search Committee over 30 times for temp and permanent hires for EPAs and 5 Instructors. (2012: 2 EPAs and 1 Instructor)	Chair
2011	Search Committee – Regional Administrator For Central Oregon	Member, Central Oregon Regional Host

2. Service to the Profession

National or Regional

Organization	Candidate's Affiliation	Years of Service
Epsilon Sigma Phi	Member	2008 - 2011
NEA Family Consumer Studies	Member	2006 - present
Society of Nutrition Education and Behavior (SNEB)	Member	2007 - present
SNEB - Conference Planning Committee – Portland, OR 2013	Local Accommodations Chair	2012

Hyde, G. (2011) Comprehensive Multi-level Interventions. Submitted by invitation to National SNAP-Ed for consideration while developing the new SNAP-Ed Guidance to be released in 2012.

State

Organization	Candidate's Affiliation	Years of Service
Central Oregon OSU Extension Nutrition Education Advisory Board	Organizer, Facilitator	2006 - present
Food Safety and Food Preservation Workgroup	Member	2008 - present
Master Food Preserver/ Family Food Educator	Member	1989 - present
Oregon State University Extension Association	Member	2006 - present
Oregon State University Extension Association – Professional Development Fundraising Chair	Board	2008 - 2012
OSUEA Family Consumer Science	Member	2006 - present
OSUEA Family Consumer Science	Secretary	2008 - present
OSUEA Family Consumer Science	Treasurer	2008 - 2010
OSUEA Family Consumer Science	By-Laws Chair	2010 – 2011
OSUEA Family Consumer Science	President-Elect	2012 - present

3. Service to the Public (professionally related)

Organization	Candidate's Affiliation	Years of Service
Community Food Security Coalition	Member	2009 - present
Crook County CHIP (Community Health Improvement Partnership)	Member	2007 - 2011
Crook County School District Wellness Committee	Member	2006 - 2008
Central Oregon Healthy Active Coalition	Member	2006 - 2008
Housing Works! Program Coordinating Committee, disbanded in 2009 and reformed in 2012	Member	2008 – 2009 2012 - present
International Association of Culinary Professionals	Member	2010 - 2011
IACP – Let's Move: Chef's Move to School	Participant	2010 - present
Jefferson County CHIP (Community Health Improvement Partnership)	Member	2006 - present
Jefferson County Community Health Council	Member	2008 - 2009
Jefferson County Healthy Eating/Active Living Council	Member	2008 - 2011
Kids@Heart (Regional Obesity Prevention Assessment and Collaborative) – disbanded in 2012	Member	2010 - 2012
NeighborImpact Head Start Health Advisory Board	Member	2006 - present

4. Service to the Public (non-professionally related)

Organization	Candidate's Affiliation	Years of Service
Deschutes County Fair	Open Class Food Preservation Superintendent	2009 to 2011
Deschutes County Fair	Open Class Food Preservation Assistant Superintendent	2012 to present

E. Awards

1. State and Regional Awards

Hyde, G. (2012) eXtension – Oregon Ask and eXpert. Response of the Week.. Received an email of congratulations.

Hyde, G. (2009) Oregon State University Extension Service. Team Award for Oregon Family Nutrition Program of Central Oregon State University. Overall OFNP Program. Received a Plaque.

Hyde, G. (2009) Oregon State University Extension Service. Newer Faculty Recognition Award. Overall extension program. Plaque and cash award.

Hyde, G. (2007) Oregon State University Extension Service. Team Award for Oregon Family Nutrition Program of Central Oregon State University. Overall OFNP Program. Received a Plaque.

Descriptions of professional associations and journals that can be used to describe the scope and significance of entries in the scholarship section of the vitae.

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Epsilon Sigma Phi

Epsilon Sigma Phi (ESP) is the national association of over 3,200 Extension educators from all program areas. ESP is dedicated to fostering standards of excellence in the Extension System and developing the Extension profession and professional. The ESP Conference is the venue for dissemination of innovative programming among Extension

faculty and faculty emeritus nationwide. Between 300-500 educators attend this conference annually. A double blind, national juried-refereed process evaluates abstracts for seminars, research presentations and posters. The acceptance rate for abstracts ranges from 30-50%.

Society of Nutrition Education and Behavior

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